



Roland Fitz

Roland Fitz is simply an achiever. He focuses on a task and delivers it remarkably beyond expectations, whatever the conditions—even on the high seas. Once, while he was working on board an Aurora cruise ship, he had to take charge as head chef for two months even though he was originally hired as sous chef. The result: He was able to keep the operations in smooth sailing, while handling both positions with superb adeptness.

Currently the sous chef for Princess Cruises, this culinary expert from Germany is a dedicated master of his craft, which only reflects his passion for everything gastronomic. “Food is definitely the most crucial element on the cruise ship,” Roland once said, who also recalled to have started cooking when he was only 10 years old and concocted an apple strudel. “When passengers come on board, the first thing they ask about is the food.” And he takes this thought to heart, as he always makes sure his guests will get what they want, and be truly satisfied with it.

Personal Details

Career Profile

Other Information

Certificates/References

Professional Showcase

Personal Image Library

Personal Details

Roland Fitz

German

Married

Contact Details

Current Residence

Block 7 Lot 3b Rafael Street
BF Resort Village
Las Piñas City
1740 Philippines

Business Address

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Educational Background

From	To	Institution	Degree	City, Country
1986		School of Culinary Arts	Vocational School	Passau, Germany

Languages

Languages	Spoken	Written	Reading
German [native]	Fluent	Fluent	Fluent
English	Fluent	Fluent	Fluent

Career Profile

Summary

From	To	Position	Company	Country
Jun 2002	Present	Sous Chef	Princess Cruises	California, USA
Nov 2001	Jan 2002	Executive Sous Chef	Star Cruises	Selangor Darul Ehsan, Malaysia
Dec 1994	Oct 2000	Executive Sous Chef	Norwegian Cruise Line	Miami, Florida, USA
Jul 1997	Oct 1994	Executive Chef	Café Restaurant Cornelius	Norderney, Germany
Jul 1992	Jun 1994	Executive Chef	Aurora Cruises New York	New York, USA
Dec 1991	Apr 1992	Demi Chef de Partie Tournant	Queen Elizabeth 2	Southampton Great Britain
Oct 1990	Nov 1991	Chef de Partie Tournant	Walt Disney World Swan Hotel	Florida, U.S.A.
May 1990	Sep 1990	Chef Entremetier	Sporthotel Laax	Laax, Switzerland
Dec 1989	Mar 1990	Chef Tournant	Happy Rancho Hotel	Laax, Switzerland
Apr 1989	Oct 1989	Commis Entremetier to Commis Pâtissier	Schlosshotel Freihof	Thun, Switzerland
Jan 1988	Apr 1989	Chef de Cuisine	Officer Home, German Navy	Germany
Dec 1986	Nov 1987	Commis Saucier	Post Hotel	Mittenwald, Germany

Details

Sous Chef

Jun 2002 to Present
Princess Cruises
California, USA

Job Information

- Onboard the Sun Princess and the Coral Princess
- Directly reporting to the Executive Chef, serving up to 2300 guests in two main dining rooms, a sterling steakhouse, a self-service buffet restaurant, a barbecue hamburger and grill, a pizzeria and, on the Coral Princess, the Sabatini which serves fine Italian cuisine and the Bayou which features New Orleans style cuisine
- Responsible for the highest quality standards and directly accountable for the quality of products and service in the whole galley operation
- In charge of administration, organization and menu implementation together with the Executive Chef
- Maintain the highest Public Health Standards
- Ensure production and preparation in accordance to the budget and to the complete standard of Princess Cruises

Executive Sous Chef

Nov 2001 - Jan 2002
Star Cruises
Selangor Darul Ehsan, Malaysia

Job Information

- Star Cruises has eight fleets that travel across Asia Pacific
- Onboard the Superstar Leo and Superstar Virgo
- Lead 220 galley crew in eight different outlets including two main dining rooms with Chinese and Western cuisine, a Chinese and Japanese a la carte restaurant, a fine dining restaurant which serves a fusion Asian and Italian cuisine, a self-service buffet restaurant serving international cuisine consisting of vegetarian and non-vegetarian dishes, a 24-hour a la carte restaurant serving mainly Asian specialties and an open-air fast food restaurant serving snacks and small main courses
- In charge of menu implementation, organization and administration of the whole operation together with the Executive Chef

Career Profile

Executive Sous Chef / Executive Chef

Dec 1994 - Oct 2000
Norwegian Cruise Line
Miami, Florida
USA

Job Information

- Norwegian Cruise Line has nine fleets that sail in the Caribbean, South America, Europe, Canada, England, Bermuda, Bahamas, Panama Canal, Alaska, Hawaii and Australia
- On board the M/S Norwegian Star, M/S Norwegian Sea, M/S Norwegian Wind, and Leeward
- Responsible for the entire management of cuisine operations, leading a galley manning of 80-125 employees fleet-wide
- Ensure a high level of quality for operations of 800-1800 guests and implement a high standard while practicing cost management
- Warrant preparation and production in accordance to USPH
- Administer the daily menu preparation and implementation, constant quality checks in all areas of food preparation, monitor the routine duties of every team to ensure that the team maintains the budget while emphasizing the quality of good service and food

Executive Chef

Jul 1997 - Oct 1994
Café Restaurant Cornelius
Norderney, Germany

Job Information

Responsible for the whole operation with a daily average serving of up to 1000 guests in an open beach resort a la carte dining

Executive Chef

Jul 1992 - Jun 1994
Aurora Cruises New York
New York, USA

Job Information

- Assume the position of Executive Sous Chef for one year before being promoted to Executive Chef
- Responsible for the entire galley operation of a five-star luxury yacht with an average of 60-80 guests
- Supervise and train the operations team
- Check and monitor food preparation, inventory, menu preparation and implementation as well as ordering provision under difficult circumstance

Career Profile

Demi Chef de Partie Tournant

Dec 1991 - Apr 1992

Queen Elizabeth 2

Southampton, Great Britain

Job Information

- Cunard Line proudly continues a tradition of luxury cruising that began in 1840. Today, its flagship, Queen Elizabeth 2, is the world's most famous ship and the greatest liner of her time. She maintains the legacy of her Cunard and White Star Line predecessors in providing a definitive annual World Cruise and the only scheduled transatlantic liner service.
- Responsible for vegetable and soups preparation, cold appetizer and salads preparation
- Assist in extensive lunch and midnight's buffets as well as in special functions

Chef de Partie Tournant

Oct 1990 - Nov 1991

Walt Disney World Swan Hotel

Orlando, Florida

USA

Job Information

- Operated by Walt Disney World, it has 191 suites, 15 F&B outlets, and recreation/leisure facilities
- Responsible for the Italian a la carte restaurant, pastry and bakery preparation, assisting in pantry and buffet setups that include cooking of appetizers, pizzas and main courses
- Involved in large quantity preparation and service for special functions and banquets of up to 1500 guests

Other Information

Professional strengths and special skills

A professional culinary art graduate with 16 years extensive experience in the culinary profession in different cuisines from various established companies

With wide experience in people management of various nationalities and exposure to various countries, cultures and cuisines

Future goals and career plans

To lead an established culinary/hospitality organization as Executive Chef/Executive Sous Chef.

Seminars and Special Training Courses Attended

1991	Certificate of Recognition	Culinary Program of Westin Hotel Cooperation	Florida, USA
1986	Final Examination	Chamber of Commerce	
1983 - 1986	Apprenticeship	Culinary Art-Kurhaus Restaurant	Bad Fussing, Germany

Other Information

References

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