

## Gregor Raimann - Summary

Gregor Raimann – has been working with love and passion over 22 years in the various field of hospitality. Over the years, he has a collection of experience not only as chef as well as in F & B management and business administration. Today he owns a successful company 'raimannConcepts' and he is a well sought after Gastronomy Consultant in Germany and Europe. As an extremely trained Chef with sophisticated, professional positions in the top gastronomy world in Germany and a trained business economist; he knows the many facets of the exciting industry and very carefully offers his customers individually tailored business concepts. He relies on long-term success through accurate analysis, strategic planning, exact execution and control. He puts a great value on personal contact and this is also reflected in his portfolio of other gastronomic services. Gregor Raimann presented his passion for enjoyment and culinary delights in Germany and throughout Europe on many different events. When in a cooking show he is active, enthusiastic and charming, at trade events, his guests and viewers has a taste of freshly delicious cooked food from preferably locally grown farmers. He is also engaged in catering events, product presentations, cooking classes, and participation in TV productions. For more information, please visit [raimannconcepts.de](http://raimannconcepts.de)

## Gregor Raimann – Curriculum Vita

Born in 1976 in Halle (Saale) in East Germany. He now lives in the wine region Rheingau. He travels and work all over Germany and Europe to provide excellent gastronomy consulting as well as appearing on huge gastronomy events.

## Gregor Raimann started his culinary journey in 1993. And these are some of the highlights of his working experience throughout the years:

- Fishermans, Wiesbaden, Bruno Hendrich (15 Points Gault Millau)
- Nassauer Hof, Wiesbaden, Klaus-Jürgen Weingartz (15 Points Gault Millau)
- Le Canard, Hamburg, Josef Viehhauser (1 \* Michelin und 17 Points Gault Millau)
- Schote, Essen, Nelson Müller (1 \* Michelin, 15 Points Gault Millau)
- Navette, Rüsselsheim, Thomas Macyszyn (1 \* Michelin, 16 Points Gault Millau)
- Heidelberg Hotel Management School - Graduated in Business Administration
- Hyatt Regency, Baltimore, USA – F&B Supervisor
- Interims-executive chef Nassauer Hof Wiesbaden
- Restaurant Orangerie (15 Points Gault Millau)
- Founder by chef-association Cooking Aces
- Referent and Expert for Waste Management by United Against Waste e. V.

raimannConcepts - was founded in 2010 with the main focus not only consulting for existing restaurants, as well as pre-opening of modern gastronomy restaurant. In additional, he works passionately for other projects including show and event cooking gastronomic, co-working on TV productions, fair and exhibition production services, engagements in star-awarded gastronomies, catering, cooking classes, personal chef and presentation of products.