

Press Release Johann Reisinger.

Practical Professional Experience

1974-1977	Apprenticeship at Gasthaus Herbst near Feldbach, Styria, Austria. Final Exam passed with excellence
1978-1979	Commis Rôtisseur, Hotel Österreichischen Hof, Salzburg, Austria
1979-1980	Sole Chef, Flughafenrestaurant Thalerhof, Graz, Austria
1980-1981	Sole Chef, Restaurant S`Milchmariandl, Graz, Austria
1981-1982	Partime Chef, Restaurant Old Vienna, London
1982	Commis di cucina, Albegro Delfino, Lugano TI, CH
1982-1983	Demi Chef Saucier, Rôtisserie Prinz Eugen, Hilton Wien
1983	Chef de partie, Albergo Conca d'Oro Lugano TI, CH
1983-1984	Chef tournant, Sporthotel Happy Rancho, Laax- Flims, CH
1984	Chef Gardemanger, Grand Hotel National, Luzern, CH
1984-1985	Chef de froid, Hotel Kulm, St. Moritz, CH
1985	Chef Gardemanger, Albergo au Lac et du Parc, Riva del Garda, I
1985-1986	Chef Restaurateur, Sunstar- Adler Hotel Grindelwald, CH
1986	Chef Hors d' oeuvrier, Grand Hotel Viktoria Jungfrau Interlaken, CH
1986-1987	Chef tournant/ saucier, Luxusjacht «MS Sea Goddess II», Florida
1987	Chef le Wellingtonia, Beau-Rivage Palace Lausanne-Ouchy, CH
1988	Chef tournant, Auberge du Raisin Cully, Restaurant & Chez Max Zürich Zollikon, CH

International Experience in Luxury Hotels in London, Italy, Switzerland, USA und Asia

1988-1990	Freelance Restaurateur, Restaurant Ilge, Bregenz, Austria awarded 2 Gault Millau toques
1991	Executive Chef Grand Opening of Grand Hyatt Bali, Indonesien
1992	Executive Chef Restaurant, Plabutscher Schlößl, Graz, Austria
1992-1995	Executive Chef, SAS Palais Hotel, Vienna
Since 1995	Teacher at Hertha-Firnberg Schools of Tourism, Vienna Freelance Author for Austrian Cookery Journal "Gusto" Freelance Chef Freelance Food Stylist

Seminars

Since 2000	In cooperation with Wolfgang Palme: Co-founder of a platform for the series of Schoenbrunn Seminars on Vegetables. Since then: Annual seminars on the preservation and multiplication of vegetable diversity.
Since 2002	Annual Children's Cookery Seminars. Having fun with the School of Taste and learning how to prepare natural food.
2006	Bio Austria „Original Grains in Canteen Kitchens“
2006-2008	TUT Gut NÖ & NÖ „New Food Trends, Sustainability and Diversity“
Since 2009	Cooperation with Hanni Rützler's Future Food Studio. „Brainkitchen“ und „Business Classes“

Commitment / and Projects

Since 1993	Arche Noah, Association for the Preservation and Promulgation of Heirloom Crop Diversity
2005-2008	TV Chef in Austrian TV Shows „Willkommen Österreich“, „Aufgegabelt“ and „Gesunde Ernährung für Jugendliche“
Since 2006	Member of the Austrian Delegation for the Slow Food Terra Madre Project. Terra Madre Day Representative
2008	Show Chef representing BIO Austria at the German Nuremberg Food Fair.
Since 2011	Member of the Austrian „Ark-of-Taste-Committee“ for the preservation and promulgation of endangered products.

Publications

2006	Faszination Gemüse, avBUCH Verlag
2007	Küchenmanagement und Organisation, Trauner Verlag
2009	Kochen mit Gemüse, Fonds Gesundes Österreich Verlag
2010	Das neue Getreidekochbuch, avBUCH Verlag
2010	Lebensmittel & Qualität, Trauner Verlag
2011	Das Arche Noah Kochbuch, Brandstätter Verlag
2012	Garmethoden & Rezepte, Trauner Verlag

Further education

1981	Certified trainer of apprentices
1988	Certified gastronomer
1997	Teacher's degree for schools of tourism
1998	Educational diploma
1999	Assistant teacher for school skiing courses University entrance exam
2000	Main teacher for school skiing courses
2004-2010	Silva Basic Seminar
2007-2010	Graz University of Technology, Sensory and Taste Education in modules
2009	Business Seminar „Emotional Intelligence“