

MICHAEL SHRODER

International Hospitality Executive

Hotels | Cruise | Resorts | Multi-Unit Operations

Palma de Mallorca, Spain

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PROFESSIONAL PROFILE

International hospitality executive with more than 35 years of leadership experience across luxury hotels, international cruise lines, resorts, restaurants and remote hospitality operations.

Extensive experience in hotel management, business ownership, cruise operations and multi-unit hospitality, with a proven ability to improve operational performance, develop multicultural teams and deliver exceptional guest experiences.

Commercially focused and hands-on, recognised for building high-performing teams, strengthening operational standards and achieving sustainable business results in international hospitality environments.

CORE EXPERTISE

Hospitality Operations • Hotel Management • Cruise Operations • Business Ownership • Multi-Unit Operations • Financial Management • Budget Control • Procurement • Team Leadership • Guest Experience • HACCP • Compliance

SELECTED INTERNATIONAL BRANDS

Scylla River Cruises • Viking River Cruises • Scenic Luxury Cruises • Emerald Cruises • Sea Cloud Spirit • Oceanwide Expeditions • Anqor Team

BUSINESS OWNERSHIP

Founder & Owner

Petit Veranda | Denmark

2017 – 2019

- Founded and operated an independent restaurant.
- Held full P&L responsibility and overall business management.
- Managed finance, purchasing, supplier agreements and staffing.
- Directed front- and back-of-house operations, menu development and guest experience.

Founder & Owner

Danish Catering | Catering Mallorca

2020 – 2022 | 2023 – 2024

- Founded and successfully operated independent catering businesses.
- Delivered private and corporate events for up to 350 guests.
- Managed budgets, staffing, procurement and client relationships.

PROFESSIONAL EXPERIENCE

Executive Chef | Senior Hospitality Leadership

Scylla River Cruises • Viking River Cruises • Scenic Luxury Cruises • Emerald Cruises • Sea Cloud Spirit • Oceanwide Expeditions • Anqor Team

2020 – 2026

- Lead hospitality operations across luxury river, boutique and expedition cruise brands.
- Manage budgeting, provisioning, inventory, compliance and operational performance.
- Develop multicultural teams through coaching and leadership.
- Deliver consistent guest satisfaction while maintaining company standards.

Hotel Manager & Executive Chef

Langley Hotels | Austria & France

2011 – 2016

- Managed the overall operation of a 34-room hotel.
- Led accommodation, food & beverage and guest services.
- Recruited, trained and developed multidisciplinary teams.
- Improved operational efficiency, service quality and guest satisfaction.

Corporate Chef

Fat Sam's Restaurant Group | Mallorca

2010 – 2016

- Directed culinary operations across four restaurant outlets.
- Standardised menus, recipes and operating procedures.
- Managed recruitment, training and leadership development.
- Worked closely with management on purchasing, supplier relations and cost control.

Operations Manager

Supreme Group | Afghanistan

2012 – 2013

- Managed hospitality operations serving up to 2,000 guests per meal.
- Led a multicultural workforce of 32 employees.
- Oversaw logistics, procurement, inventory and food safety.
- Delivered consistent operational performance in a demanding international environment.

Executive Chef

Oceanwide Expeditions, The Netherlands | 2007–2009

- Led culinary operations aboard expedition vessels.
- Managed provisioning, food production and inventory in remote environments.
- Maintained high standards of food quality, safety and guest satisfaction.

EARLIER LEADERSHIP EXPERIENCE

Executive Chef — Corinthia Hotel Prague

Executive Sous Chef — Royal Caribbean International

Chef de Cuisine — Disney Cruise Line

Executive Chef — Stone Point Supper Club, USA

EDUCATION

Hotel & Catering College

Copenhagen, Denmark

Professional Culinary Apprenticeship

Restaurant Le Pavé, Copenhagen, Denmark

CERTIFICATIONS

- **STCW Basic Safety Training**
- **ENG1 Medical Certificate**
- **HACCP Food Safety**
- **C1/D Crew Visa**
- **B1/B2 USA Visa**

LANGUAGES

Danish (Native) • English (Fluent) • Swedish (Conversational) • Norwegian (Conversational)
