



CURRICULUM VITAE

Richard Seidel

Corporate Executive Chef · Culinary Director · Michelin Award-Winning
Hospitality Executive

- Consultant, Corporate Executive Chef & Culinary Director — YR Culinary & Hospitality Consultants
- Saudi Arabia · Europe · Middle East

PROFESSIONAL PROFILE

A results-oriented Corporate Executive Chef with more than 20 years of international leadership in luxury hospitality, Michelin-starred restaurants, hotel openings and large-scale food & beverage operations across Europe and the Middle East.

His career spans Germany, Austria, the UAE, Saudi Arabia, Qatar, Lebanon, Egypt, Iraq, Hong Kong, London, Bangkok and the United States, transforming culinary operations into profitable, innovative and award-winning businesses. His leadership combines strategic vision with hands-on operational expertise, with a focus on culinary innovation, financial performance, talent development and sustainable growth.

Recognised for leading Michelin-level culinary operations, executing complex international pre-opening projects and delivering world-class hospitality for global events and luxury brands.

20+ Years of international leadership	20+ Concepts opened and developed	2 Michelin awards in Saudi Arabia (2026)	8 Gault & Millau toques across five concepts (2026)
---	---	--	---

KEY ACHIEVEMENTS

- ◆ Awarded 2 Michelin awards in Saudi Arabia (2026).
- ◆ Achieved 8 Gault & Millau toques across five concepts in Saudi Arabia (2026).
- ◆ Certified Master Chef Austria (2014).
- ◆ Opened and developed 20+ luxury concepts across Europe and the Middle East as consultant.
- ◆ Sous Chef in three Michelin-starred kitchens in Berlin and Salzburg.
- ◆ Led culinary operations for Formula One, ATP, UEFA Champions League finals and UEFA EURO through DO & CO.

CAREER HIGHLIGHTS

Culinary Consultant — Openings & Development

Europe & Middle East

- ◇ Opened and developed more than 20 luxury restaurants, hotels, bakeries, lounges and hospitality concepts.

- ◇ Opened major restaurant concepts in Lebanon, Egypt, Iraq and Saudi Arabia.

Corporate Executive Chef

Kamp Holding

- ◇ Oversaw multi-country culinary operations.

Development Chef

DO & CO International

- ◇ Culinary operations for 36 Formula One Grand Prix, 6 ATP Tennis Masters, 5 UEFA Champions League Finals, UEFA EURO 2008 & 2012 and the Chelsea Flower Show.

Sous Chef

Margaux (3 Michelin stars), Berlin · Hangar-7 Ikarus (1 Michelin star) and Pfefferschiff (1 Michelin star), Salzburg

Culinary Support

ZUMA — Dubai, Hong Kong, London, Bangkok

Culinary Advisor

World Defence Show · COP16 United Nations · Saudi Arabia

- ◇ Managed VIP hospitality for approximately 60,000–85,000 guests.

CERTIFICATION

Certified Master Chef

Austria, 2014

CORE COMPETENCIES

Corporate Culinary Leadership

Michelin Fine Dining

Multi-Unit Operations

Luxury Hospitality

Restaurant & Hotel Pre-Openings

Culinary Concept Development

Menu Engineering

Cost Control & P&L

Kitchen Design

Team Leadership

Operational Excellence

Food Innovation

International Project Management

INTERNATIONAL FOOTPRINT

Germany

Austria

UAE

Saudi Arabia

Qatar

Lebanon

Egypt

Iraq

Hong Kong

United Kingdom

Thailand

United States