



## EXECUTIVE BIOGRAPHY

### THOMAS HENZI

The Forbes Four-Star Beverly Hilton has combined the excitement and entertainment of Hollywood with the prestige of Beverly Hills for over 55 years. Executive Pastry Chef, Thomas Henzi's award-winning pastries are proof in the pudding that his talents entertain audiences at *the* entertainment hotel in Beverly Hills.

Born in Canada, raised in California, and trained in his family's native Switzerland, Chef Henzi has cultured a name for himself here and abroad. Appointed as the Executive Pastry Chef at the legendary hotel at the helm of awards season in November 2011, Chef Henzi was applauded by worldwide media, movie and music moguls alike, for his show-stopping pastries for the internationally televised Golden Globes Awards Show dinner, the Oscar Nominations Luncheon, and the National Recording Academy's Pre-Grammy Gala just to name a few entertaining affairs.

Prior to joining the iconic Beverly Hilton, Chef Henzi was the Principal of LinDenzi Inc., a consulting firm specializing in all facets of pastry development from 2006 to 2010. Simultaneously, Chef Henzi was the proprietor of La Rose Noire USA

from 2006 to 2009 as a global importer and distributor of specialty pastries from New Zealand and China.

From 2005 to 2006, Chef Henzi remained on staff to ensure a smooth transition when the Hyatt purchased the 700-room Westin Century Plaza Los Angeles where he served as the Pastry Chef and the Corporate Pastry Chef for Westin/Starwood Hotels for eight years, from 1998 to 2005.

A true craftsman, Chef Henzi did double duty abroad from 1996 to 1998 working as the Pastry Chef at the *Tea Room Schuh* - Interlaken known for its' exquisite chocolates, confectionery and pastries reputed to be among the best in Switzerland and Europe while training for his Masters Diploma where he ranked in the top five percent of the apprenticeship program.

Early on, Chef Henzi was employed at the Westin Century Plaza Hotel Los Angeles as the Pastry Chef from 1990 to 1996. Switzerland was home for a year prior to his LA employment as the Pastry Chef from 1989 to 1990 at the *Tea Room Abegglen* in Bern, Switzerland. Operating his own retail and wholesale bakery, Thomas Roy's Swiss Bakery in Sherman Oaks, California from 1984 to 1989... At the Alpine resort, *Confiserie Graf* in Wengen, Switzerland Chef Henzi was responsible for all chocolate and confection specialties for the summer and winter ski season from 1983 to 1984. His career all started under the SoCal sun in Santa Monica, California in 1983 where he oversaw pastry production in the busy beachside Café Casino.

Throughout his career, Chef Henzi has been bestowed many honors including the 2001 "Pastry Chef of the Year" from the *Les Toques Blanches Los Angeles Chapter*; Gold Medal for the "Grand Prize" at the 1989 *Western Culinary Grand Salon* in Los Angeles; Gold Medal for the "Most Original Showpiece" at the 1987 *National American Grand Salon* in Chicago, Illinois; and the Gold Medal for "Best Pastry" at the 1986 *American Wine & Food Festival* in Los Angeles.

Chef Thomas resides in Woodland Hills, California with his wife and two teenage sons.

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