

Thomas Henzi Executive Pastry Chef

Thomas Henzi has served as The Beverly Hilton's Executive Pastry Chef since November 2011—the start of Hollywood's busy awards season. His show-stopping sweets have turned heads and taste buds at many of the hotel's elite events ever since.

Born in Canada and raised in California, Chef Thomas trained in his family's native Switzerland, giving his pastries a distinct European flair. He has spent the last 30 years overseeing chocolate and confection specialties for some of the world's finest resorts and hotels throughout the United States and Europe, including the Westin Century Plaza Hotel Los Angeles, Confiserie Graf in Wengen, Switzerland, and Tea Room Schuh in Interlaken. Chef Thomas has been the recipient of many culinary awards over the last three decades. In 2001, the Les Toques Blanches Los Angeles Chapter named him "Pastry Chef of the Year."

Chef Thomas holds a Masters degree from Berufs-, Fach- und Fortbildungsschule Bern. He resides in Woodland Hills, Calif. with his wife and two teenage sons.

