



PROFILE

Enthusiastic about travel and hospitality. Diverse tourism skills with a passion for outdoor adventure. Culinary expertise and leadership with a decade of experience in the trade.

PERSONAL INFO

ADDRESS:
2143 Kirkstone Place
North Vancouver, BC

PHONE: 604-313-3387

EMAIL: schildknechtd@gmail.com

SKILLS

Leadership
Bilingual English/German
Digital media
Backcountry knowledge
Safety conscious

HOBBIES

Mountain Biking
Skiing
Freediving
Flying (small aircraft)
Reading

ACTIVE COMMITTEES

Fort Nelson Trail Society-Chair
NBCT Board of Directors-Director
NBCT NEDDS-Advisory Stakeholder

REFERENCES

Northern Rockies Adventures,
Kris Koch - 604 328 2615

Northern Rockies Lodge,
Kurt Mehnert - 250 771 3095

Boulevard Kitchen & Oyster Bar,
Daniel Kim - 778 318 9151

Fairmont Pacific Rim,
Nawaf Alrumaihi - 778 682 1517

DANIEL SCHILDKNECHT

Chef-Tournant

EDUCATION

Sutherland Secondary, North Vancouver 🇨🇦

2006 - 2010

Raced for the school mountain bike team and completed high school in 2010.

Berufsfachschule IFK, Bernese Alps 🇨🇭

2012 - 2015

Culinary diploma in the swiss alps while working as an apprentice cook in the 4 star Hotel Steinmattli. Classic European training with heavy French and German influences. Training under Mario Garcia (Swiss Culinary national team, Bocuse d'Or)

WORK EXPERIENCE

Northern Rockies Lodge (NRL), Chef & Manager 🇨🇦

2015-2018

Started as a cook before transitioning to management. Thereafter leading the culinary team (training apprentices) and overseeing general lodge operations.

Lenkerhof, Commis de Cuisine Tournant 🇨🇭

Dec 2017-April 2018

Fine dining cook position with a part time job as Sous Chef in a subsidy restaurant due to short staffing. 15 Gault Millau points in fine dining, Michelin recommended, the tasting menu consisted of 10+ varying seasonal courses.

Boulevard Kitchen and Oyster Bar, Cook-Entremetier 🇨🇦

Full time: July 2018-Nov 2018 Part time: June 2019 - Feb 2020

Seasonal fine dining position in a seafood focused Vancouver restaurant. Working under Chef Alex Chen and the team at this motivated restaurant was a great experience as they earned their first Canada's top 100 placement (#32).

Fairmont Pacific Rim & Botanist, First Cook-Tournant 🇨🇦

March 2019 -December 2019

Leadership position working with junior cooks in coordination with chefs in a high-end catering environment. Joined the Botanist team late summer switching back to fine dining, while also working part time at Boulevard. At the time both restaurants were listed on Canada's top 100 restaurants, representing two unique culinary styles.

Northern Rockies Adventures, Executive Director 🇨🇦

May 2020-March 2021

Oversaw a rebrand and restructure of adventure tour company (subsidy of NRL). Developed and promoted new products for a post pandemic travel. Trained staff and guided small exclusive hiking, fishing and biking groups in the region.

CERTIFICATES

PMBIA-Level 1
First Aid & CPR/AED level C
DBC Digital Marketing Academy
Drivers license class 5 & 6

Fähigkeitszeugnis Koch (swiss cook papers)
BC Foodsafe
ITA Red Seal Supervisor Cook 1-3
Student Pilots license