



Windstar Cruises Expands Culinary Team Expertise – Hires New Culinary Director and Corporate Pastry Chef

MIAMI, FL, December 13, 2022 –Small ship luxury cruise line Windstar Cruises has hired two new professionals to its corporate culinary team. Bjoern Wassmuth has been hired as culinary director, and Eric Le Rouzic as corporate executive pastry chef.

Wassmuth has 25+ years of culinary experience with five plus years as manager of culinary operations for a luxury cruise Line. His most recent position was executive chef and development chef at D&D London, a collection of 45 diverse restaurants, bars and one hotel based principally in London, but also with locations in Manchester, Leeds, Bristol, Birmingham, Paris and New York. He spent the last eight years overseeing and developing several restaurant concepts and menus, Besides implementing new concepts, Bjoern was the Executive Chef at German Gymnasium, Klosterhaus, Aster and Haugen. He also served as Kitchen Director at Fairmont Hotel Vier Jahreszeiten in Germany.

As culinary director, Wassmuth is responsible for menu and recipe development and overall supervision to maintain Windstar's high quality dining program for the fleet. He will support training and development of staff and ensure quality management and operating procedures. He reports to the director of food and beverage operations.

"We've added two new restaurants, Star Grill by Steven Raichlen and Cuadro 44 by Anthony Sasso, to our three Star Plus Class ships and have taken on many new culinary endeavors," said Windstar Cruises' President Christopher Prelog. "As we've grown our fleet and dining options, we must grow our culinary staff of professionals to support our chefs and culinary teams at sea."

Eric Le Rouzic has been hired into the position of corporate pastry chef and chief baker. From France, Le Rouzic has many years of pastry experience aboard ships, most recently as corporate pastry chef for Princess Cruises. He will research and design recipes and oversee all pastry and bakery developments for the fleet. He reports to the culinary director.

"The dining experience aboard Windstar's yachts is a five-star experience and something our guests look forward to," said Prelog. "We offer international and regional cuisine, and we have new, exciting things to come so stay tuned."

Windstar is the official cruise line of the James Beard Foundation and focuses on incorporating fresh foods and local flavors purchased locally in each destination into its menus.

For updated information, reservations, and itineraries, visit www.windstarcruises.com.

Editor's note: headshots are available

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About Windstar Cruises

Windstar Cruises operates a fleet of six boutique all-suite and sailing yachts carrying 148-342 guests. Small ship cruises sail throughout Europe, the Caribbean, Costa Rica and the Panama Canal, Asia, Alaska and British Columbia, Canada and New England, Tahiti and the South Pacific, Mexico and U.S. Coastal and Australia. Windstar launched the *\$250 Million Star Plus Initiative* to transform the three Star Class ships with new suites, restaurants, and a world-class spa and fitness center. The award-winning line is known for immersive experiences, destination authenticity, port-intensive itineraries, exceptional service, and an innovative culinary program. Windstar Cruises is part of the Xanterra Travel Collection, a group of global hospitality and travel companies, one of which traces its history back over a hundred years of operating our country's iconic national parks, including Grand Canyon, Yellowstone, Glacier, Death Valley, and many others. Xanterra Travel Collection is owned by The Anschutz Corporation, the ultimate owner of the Broadmoor, Sea Island, and entertainment giant AEG, Anschutz Entertainment Group.