



## THE RITZ-CARLTON, OSAKA WELCOMES NEW EXECUTIVE CHEF, ANDREW LITHERLAND

**Osaka, Japan – 21 September, 2022** – The Ritz-Carlton, Osaka welcomed Andrew Litherland, a 24-year veteran of The Ritz-Carlton, as the new Executive Chef of the 5-star luxury hotel which this year celebrated 25 years of excellence.

Born in New Zealand, Litherland spent his childhood in the suburbs of Auckland, surrounded by the ocean and lush greenery, where enjoying afternoon tea prepared by his mother was an ordinary weekend. At the age of 14, he took a part-time job at a local catering company, where he was exposed to a variety of ingredients and cultures, and realized the depth of food, which inspired him to become a chef.

From the age of 16, while studying food hygiene and culinary arts at university during the day, he worked at a French restaurant in a five-star hotel at night and gained valuable experience under the supervision of skilled chefs from all over the world. After graduation, through his hobby of snowboarding, he worked at a ski resort in the South Island of New Zealand, where he met a ski team visiting from Japan, which led to his subsequent work at a ski resort in Niigata. Fascinated by Japan's rich nature, high quality ingredients, and culture, he started his career in 1997 as an opening staff of Italian restaurant "Splendido" at The Ritz-Carlton, Osaka.

He joined The Ritz-Carlton, Dubai in 1998, and for the next 12 years, he polished his skill at five Ritz-Carlton hotels in California, Florida, and Atlanta, and in 2010, he joined The Hotel at Auburn University (A Capella Hotel Group Managed Hotel), which was founded by Horst Schulze, the founder of The Ritz-Carlton, where he worked as Executive chef and also taught at University. He returned to the Ritz-Carlton hotel in 2011 and served as Executive Chef for the next 11 years in Atlanta, Georgia, and California.

During his assignment at The Ritz-Carlton, Laguna Niguel, where the business had a serious impact by COVID-19 and many staff had to go on furlough, he kept a close contact with each staff, assisted them to find another hotel to work for, and managed to keep them motivated in spite of tough business situation.

He also supported the opening of seven hotels to date, including The Ritz-Carlton, Guangzhou in China, and The Ritz-Carlton, Almaty in Kazakhstan, and several others in the United States. He has long believed in nurturing young talent with the skills he has honed, and has devoted himself to focus on fostering young generations.

A master of international cuisine, Litherland has embodied the traditions and cultures of many countries, including the United States, the Middle East, and Asia, and says that what is most important to him is authenticity. Paying respect to the tradition of the region and bringing out the full potential of local ingredients are the key to provide our guests with food that is truly satisfying. This is simple yet very important and requires a deep understanding of the region, culture, and people, and he will remind his culinary team of this value.



**Andrew Litherland, Executive Chef, The Ritz-Carlton, Osaka commented:**

“I am excited to be back at The Ritz-Carlton, Osaka, where I was a part of when it opened 25 years ago, and feel so honored to be the Executive Chef of a hotel that has two Michelin starred restaurants. I have been with Ritz-Carlton hotels for 24 years because of the “Credo”. “The Ritz-Carlton is a place where the genuine care and comfort of our guest is our highest mission” and I have always treated our ladies and gentlemen who work with us in the same way. I am here not for “job” but for “passion” and to make everyone happy. Now I am back in Japan, where we are fortunate with four seasons, wonderful culture and ingredients, we will offer our guests the finest gastronomy experience. At The Ritz-Carlton, Osaka, together with our talented ladies and gentlemen, we will strive to become the one of the best hotels in the world.

*Work History of Andrew Litherland*

1997-1998 Chef de Partie at The Ritz-Carlton, Osaka, Japan  
1998-1999 Chef de Cuisine at The Ritz-Carlton, Dubai, United Arab Emirates  
1999-2002 Banquet/Garde Manager Chef at The Ritz-Carlton, Rancho Mirage, California  
2002-2003 Garde Manager Chef at The Ritz-Carlton, Key Biscayne, Miami, Florida  
2003-2004 Chef Tournant at The Ritz-Carlton, Orlando Grand laked, Orlando, Florida  
2004-2006 Executive Sous Chef at The Ritz-Carlton, Orlando Grand laked, Orlando, Florida  
2006-2008 Executive Chef at The Ritz-Carlton, Coconut Grove, Miami, Florida  
2008-2010 Executive Chef at The Ritz-Carlton, Buckhead, Atlanta Georgia  
2010-2011 Executive Chef at The hotel at Auburn University(A Capella Hotel Group Managed Hotel)  
2011-2015 Executive Chef at The Ritz-Carlton, Atlanta, Atlanta Georgia  
2015-2018 Executive Chef at The Ritz-Carlton, Reynolds, Lake Oconee, Greensboro, Georgia  
2018-2022 Executive Chef at The Ritz-Carlton, Laguna Niguel, Dana Point, California

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**About The Ritz-Carlton, Osaka**

Located across from Osaka railway station in Umeda, Osaka’s main gateway and developing hub of commerce and culture, the hotel offers 188 superior rooms, 51 club rooms, and 52 suites including 12 club suites, two Japanese-style suites and two Ritz-Carlton suites; extensive wedding facilities; function facilities totaling 25,500 square feet; a complimentary 24 hour Fitness Center equipped with indoor pool, outdoor jacuzzi, sauna, steam room and whirlpool; ESPA as well as four restaurants, a bar and a lounge. For more information, please contact a travel professional, the hotel directly at (81 6) 6343-7000, or visit The Ritz-Carlton web site at [www.ritzcarlton.com/osaka](http://www.ritzcarlton.com/osaka)