

PROFILE

Nico Dingemans (41) is an international hospitality consultant, based in the Netherlands, with 10 years of operational management experience in hotels & resorts on four continents and 9 years as entrepreneur. Nico grew up in an expat family in Europe and Asia and is a graduate of Stenden University of applied Sciences with a Bachelor's Degree from the Hotel Management School Leeuwarden. He majored in *Training & Development in Organizations* and completed his management training in 1997 in Indonesia with Hyatt Regency Surabaya and Sheraton Hotel & Towers. He then worked for: Hilton Antwerp in Belgium, the 1200+ rooms Hilton Atlanta in the USA, The Grand Hotel & Resort in Egypt (at age 26 the youngest Food & Beverage Manager in the corporation), Mövenpick Cairo Media City Hotel (pre-opening F&B Manager) and from 2004 to 2006 at the Hilton Amsterdam Airport Schiphol. Fluent in Dutch & English, he speaks German, French and Indonesian fairly and notions of Arabic.



From 2007-2010 Nico was lead consultant with one of the world's leading Hospitality Executive Search firms and h-g-r Hospitality Graduate Recruitment, spanning a network of (now) 360+ hotel schools worldwide. Initially responsible for the Benelux region, he soon operated as recruiter for international 4 and 5 star hotels in Europe and the Middle East. He built a track-record of successfully placing high caliber expatriate executives for corporate clients at Director, General Manager, Area Specialist and C-level positions with salary packages contracted up to \$240K net/annum. As recruiter he managed search processes from A-to-Z including; strategic analysis, executive summaries, job profiling, talent assessment, candidate selection and key account management. Nico placed two complete (pre-opening) hospitality management teams; one in the Netherlands and one in the Middle East.

He specialized in the field of non-medical Healthcare by successfully placing a team of Hotel Managers for a large Hospital Corporation in the GCC (mandated by national decree to implement a 5-star Hospitality Culture throughout 6 hospitals and 23 clinics). This led to the launch of his own firm Hospitality in Health (HIH) in 2009, and Hospitality Perspectives in 2010. Nico traveled frequently to Dubai, Abu Dhabi, Doha, S.E. Asia and in Europe for business development purposes and hospitality & healthcare related trade shows. Nowadays, Nico is known as a very well-connected consultant for luxury Hotels & Resorts and World-class Hospitals. He writes and lectures about Health Cuisine and collaborates with Michelin-rated Top Chefs around the world. On 12/12/12 he published his first book titled *From Farm to Fork in Twente*, and he is in the process of writing his second book *From Farm to Fork in the Netherlands*.

BRANDS



Bespoke Executive Search
for Hotels & Resorts

hospitality-perspectives.com



Hospitality in Health

Health Cuisine & Hospitality Consultancy
for HealthCare & Hospitals

hospitalityinhealth.com
fromfarmtofork.nl

Self-Assessments

- | | | | |
|-------------------------------------|---|--|------|
| • PulsAnlys DISC assessment | → | Leader – active motivator | 2009 |
| • Belbin team inventory | → | Coordinator & Plant | 2006 |
| • Cognitive style | → | Visual Communication | 2005 |
| • Honey & Mumford learning style | → | Reflector | 2005 |
| • Western - Eastern Zodiacs | → | Pisces, Leo rising – wood tiger | 1974 |
| • Tzolkin Hun Cauac, transformation | → | Blue Magnetic Storm, tone 1, initiator | 1974 |

PUBLICATIONS & PRESENTATIONS

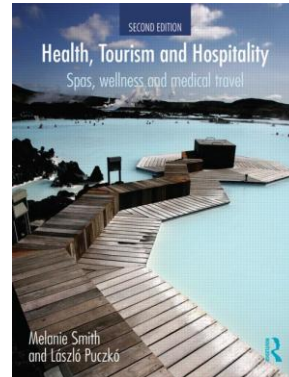
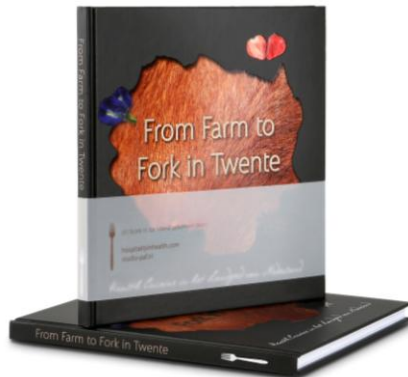
- Lecturer 'Good Food'
- [Speaker](#) at HORECAVA
- [Organizer Culinary Masterclass](#)
- [TEDxSaxion OpenMic speaker](#)
- [Guest lecturer](#) Health Cuisine
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- [Guest lecturer](#) Health Cuisine
- [Speaker](#) at HORECAVA
- Speaker CMTR
- [Contributing author](#) Routledge
- [Key-note speaker](#) CHSPB
- [Author](#) From Farm to Fork
- [Article](#) Informa Life Sciences
- [Video](#) Four Destinations
- Jury member
- [Speaker](#) at EMTC 2011
- [Presentation](#) on IMTJ
- [GLG](#) - Council Member

hospitalityinhealth.com/publications
nicodingemans.com

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|---|------------|
| Saxion University of Applied Sciences, Apeldoorn | April 2016 |
| InnovationLAB, From Farm to Fork book, RAI Amsterdam | Jan. 2016 |
| Brought 3-star Michelinchef Massimo Bottura to Holland | Nov. 2015 |
| Turning Holland into a leading Culinary Destination | June 2015 |
| Saxion University of Applied Sciences, Apeldoorn | May 2015 |
| Cas Spijkers (Culinary) Academy, year 2, Almelo | 2015 class |
| Health Cuisine with 2 Michelinchefs, Gastronomie, Utrecht | Nov. 2014 |
| Cas Spijkers (Culinary) Academy, year 1, Almelo | 2014 class |
| The Agenda for the Future, HotelloTOP, RAI Amsterdam | Jan. 2014 |
| EU Medical Tourism Symposium, Heidelberg, Germany | April 2013 |
| Health Tourism & Hospitality, Smith & Puczko, chapter 35 | Jan. 2013 |
| Cyprus Health Services Promotion Board, Nicosia | Jan. 2013 |
| Health Cuisine book by HIH & Studio Paf, Netherlands | Dec. 2012 |
| Getting Hospitality in Hospitals Right, Hospital Build, Dubai | Ed.4 2012 |
| Health Cuisine in Spain, Thailand, China & Netherlands | 2011-2012 |
| Gulfood Awards, Dubai World Trade Center, U.A.E. | Feb. 2012 |
| European Medical Travel Conference Barcelona, Spain | April 2011 |
| EMTC presentation - International Medical Travel Journal | April 2011 |
| Hospitality & Health topics for the Gerson Lehman Group | since 2010 |

HEALTH CUISINE

Culinary Wellness by HIH - Health Cuisine is about rediscovering & connecting healthy food cultures (ancient and new) with Top Chefs around the World. For chefs, educators and guests. Read more [here](#).



LinkedIn

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 Group owner, 3500+ members

Facebook

Health Cuisine

Twitter

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[Middle East and Europe Hospitality Jobs](#)

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[@healthcuisine](https://twitter.com/healthcuisine)

Associations

ASMALLWORLD, Global Hoteliers Club, HotelloTOP
 Stenden Alumni Board Member (international chapters)
[TOHWS](#) - Tourism Observatory for Health, Wellness & Spa

Contact

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