

# CHANCHAL SHETTY

## SOUS CHEF

### CONTACT

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### EDUCATION

#### BACHELOR OF HOTEL MANAGEMENT (BHM)

Srinivas University, Mangalore,  
India

2011 – 2015

#### PRE-UNIVERSITY COLLEGE (PUC)

Holy Rosary Carmel Convent,  
Moodbidri, Mangalore, India

2007 – 2009

### RESEARCH & PROJECTS

Feasibility Study: Themed Restaurant Development in Mangalore Conducted an in-depth analysis on the viability of launching a new themed restaurant in Mangalore, using comparative research from two successful and well-known restaurants in the city. The study included market analysis, concept design, target demographics, competitor benchmarking, and operational forecasting.

### CAREER OBJECTIVE

To become an accomplished Chef by combining culinary expertise with strong managerial skills, dedication, and integrity—contributing to the growth and success of the organization.

### PROFESSIONAL SUMMARY

- Accomplished Sous Chef with over 14 years of progressive experience in luxury hotels and fine dining establishments.
- Expertise in menu development, kitchen operations, cost control, and team leadership across diverse culinary styles including international, modern fusion, and traditional cuisines.
- Proven ability to manage high-volume kitchens while maintaining the highest standards of food quality, safety, and presentation.
- Strong background in staff training, food safety compliance, and kitchen efficiency optimization.
- Creative, adaptable, and highly organized with a passion for culinary excellence and delivering memorable dining experiences.

### CORE SKILLS AND COMPETENCIES

- Strategic Menu Development** – Expertise in designing innovative, high-end menus aligned with guest preferences, seasonality, and brand standards.
- Leadership & Team Management** – Proven ability to lead, mentor, and motivate large culinary brigades in high-pressure, fast-paced environments.
- Cost Control & Budget Management** – Skilled in managing food cost, inventory, labor allocation, and P&L to ensure profitability without compromising quality.
- Culinary Excellence & Creativity** – Strong foundation in classical and modern culinary techniques, with a flair for refined plating and upscale cuisine.
- Food Safety & Hygiene Compliance** – In-depth knowledge of HACCP, local health regulations, and sanitation procedures to maintain five-star safety standards.
- Multi-Outlet & Banquet Operations** – Experience overseeing restaurants, in-room dining, lounges, and large-scale banquet events simultaneously.
- Vendor & Supply Chain Management** – Proficient in sourcing premium ingredients, building supplier relations, and ensuring consistent quality and availability.

## CERTIFICATIONS

- **Food Safe Certification** – Level 1&2
- **HACCP Certification** – Level 2
- **First Aid & Work safety management systems**
- **Certified Course in Molecular Gastronomy** – RB School
- **Certificate Course in Fruit, Ice, and Vegetable Carving** – Srinivas College of Hotel Management
- **Training Program on Cream & Pastry** – Conducted by Chef Liz Stevenson
- **Training Program on Butter & Gastronomy** – Conducted by Chef Christophe Dovergne

## TECHNOLOGY INTEGRATION

- **POS Systems:** Micros, Toast, Square, Dolfin, Clover
- **Kitchen Display Systems (KDS):** QSR Automations, Oracle Hospitality KDS, Reciprocity.
- **Inventory & Procurement Software:** BirchStreet, MarketMan, YellowDog, Optimum Control
- **Digital HACCP & Compliance Logs:** iAuditor, Jolt, ComplianceMate
- **Recipe & Menu Management Tools:** ChefTec, Recipe Costing Software, Reciprocity.
- **ERP & Hotel Integration:** Oracle Hospitality OPERA, SAP F&B Modules
- **Guest Feedback & Analytics:** Revinate, Medallia, OpenTable GuestCenter
- **Productivity Tools:** Microsoft word, Excel ,Power Point, Outlook, Canva

- **Guest Experience Enhancement** – Commitment to delivering memorable dining experiences through personalized service, consistency, and culinary innovation.
- **Training & Staff Development** – Hands-on experience in recruiting, onboarding, and conducting continuous culinary training programs.
- **Cross-Cultural Cuisine Expertise** – Skilled in a wide array of global cuisines, including French, Italian, Pan-Asian, Mediterranean, Indian, and contemporary fusion.
- **Crisis Management & Problem Solving** – Ability to quickly assess challenges, implement solutions, and maintain service standards during operational disruptions.
- **Technology Integration** – Familiar with POS systems, kitchen display systems, inventory software (e.g., BirchStreet, MarketMan), and digital HACCP logs.

## PROFESSIONAL EXPERIENCE

### SOUS CHEF

#### POMEROY HOTEL & CONFERENCE CENTRE | FORT ST. JOHN, BC

2023 – PRESENT

- Spearheaded all culinary operations in the absence of an Executive Chef across restaurants, banquets, IRD, lounges, and breakfast service.
- Designed and executed seasonal menus, special promotions, and themed events including Sunday brunch and corporate catering.
- Maintained kitchen compliance with EHO standards, food safety audits, and HACCP protocols.
- Mentored junior chefs, cross-trained team members, and improved kitchen productivity and morale.

### COOK

#### KRISHNA'S PVT LTD | SURREY ,BC

NOV-2022 TO SEPT-2023

- Led kitchen operations for an Indian cuisine-focused restaurant, specializing in authentic flavors and efficient kitchen performance.
- Maintained high food quality and hygiene standards while managing kitchen inventory and orders.

### COOK

#### CHUBBY JOE FSJ LTD | FORT ST. JOHN, BC

JAN-2020 TO NOV-2022

- Managed kitchen operations, food preparation, and daily line execution for a fast-paced restaurant.
- Trained staff on food handling procedures and menu consistency.
- Implemented efficient prep systems to streamline service during peak hours.

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## PROFESSIONAL AFFILIATIONS

- Member, World Association of Chefs' Societies (WACS)
- Active Member, Canadian Culinary Federation (CCFCC)
- Member, Hospitality Financial and Technology Professionals (HFTP)
- Certified Member, Indian Federation of Culinary Associations (IFCA)
- Member, American Culinary Federation (ACF) (International category)
- Contributor, Chef's Roll – Global Culinary Network
- Participant, SICA Culinary Forum, South India Chefs Association
- Registered Member, International Food and Beverage Association (IFBA)

## NOTABLE EVENTS & VIP

### EXPERIENCE

- Led the culinary team for private dining events hosted for the Saudi royal family at Fairmont Riyadh, delivering tailored luxury experiences.
- Cooked and supervised Kosher meals for Israeli ministries during diplomatic functions in Saudi Arabia, in coordination with the Saudi government.
- Regularly curated Chef's Table experiences for VIPs and special guests, designing personalized multi-course menus upon request.
- Created signature menus aligned with seasonal concepts, event themes, and cultural celebrations, ensuring a bespoke luxury dining experience.
- Selected as a pre-opening task force member supporting kitchen setup, staff onboarding, and operational rollout for major hotel launches.

## EXECUTIVE CONSULTING CHEF

### FOODIES HOSPITALITY (CONSULTING ROLE)

#### FREELANCE / ONGOING

- Provide culinary consulting for menu development, kitchen setup, and operational efficiency.
- Specialize in restaurant launches, brand concept creation, and training culinary teams for quality consistency.
- Offer guidance on local sourcing, vendor management, and cost control strategies for hospitality startups.

### DEMI CHEF DE PARTIE – FAIRMONT GOLD LOUNGE (PREOPENING)

#### FAIRMONT HOTEL | RIYADH, SAUDI ARABIA

NOV 2020

- Managed Fairmont Gold Lounge kitchen operations, menu execution, and personalized guest experiences.
- Oversaw inventory, food presentation, and coordinated with the Executive Chef on menu planning and cost controls.
- Provided anticipatory service for VIP guests and ensured consistent luxury brand standards.

### DEMI CHEF DE PARTIE – 365 MULTICUISINE

#### RESTAURANT(PREOPENING)

#### FAIRMONT HOTEL | RIYADH, SAUDI ARABIA

NOV 2017

- Handled live cooking stations and buffet service at the hotel's signature restaurant.
- Managed mise-en-place, bulk production, a la carte service, and team supervision in the absence of Sous Chef.
- Ensured compliance with health, hygiene, and safety standards while maintaining five-star food quality.

### COMMIS CHEF – 55 EAST MULTI-CUISINE RESTAURANT

#### GRAND HYATT | MUMBAI, INDIA

JUNE-2015 TO OCT-2019

- Worked across breakfast, lunch, and dinner buffet operations including live pasta and grill stations.
- Managed mise-en-place, a la carte service, and buffet setup.
- Maintained hygiene standards under HACCP and supported kitchen leadership during peak operations.

### INDUSTRIAL TRAINEE CHEF

#### THE OBEROI UDAIVILAS | UDAIPUR, RAJASTHAN, INDIA

DEC 2013 – APRIL 2014

- Completed intensive training across all major kitchen sections in a luxury 5-star environment.
- Learned classical cooking methods, guest service techniques, and luxury brand culinary standards.
- Gained experience in banquets, à la carte, and pastry operations under senior chef guidance.

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- Participated in culinary events with Michelin-starred chefs such as Gary Mehigan, Vikas Khanna, and Sarah Todd at Grand Hyatt Mumbai.
- Represented Grand Hyatt at the RECA National Culinary Challenge, securing 2nd place among top national hotel teams.
- Served as part of the tasting team member for MasterChef India, contributing to the preliminary chef selection process.
- Frequently appeared in social media and promotional campaigns as a featured chef, representing luxury hospitality brands.
- Trained under Master Chef Pasqualino Barbasso in pizza acrobatics and showcased skills at VIP events and culinary shows.
- Designed and executed luxury menus for high-profile banquets, weddings, and executive retreats, consistently exceeding guest expectations

## PERSONAL DETAILS

- **Gender:** Male
- **Linguistic Proficiency:** English  
Hindi, Kannada, Tulu, Malayalam, French (Basic), Arabic (Basic)
- **Nationality:** INDIAN
- **Passport Number:** P4758274

## COMMIS CHEF (PART-TIME)

### HOTEL MOTI MAHAL | MANGALORE, INDIA

MAY 2014 – MAY 2015

- Assisted in daily preparation of Indian and Continental dishes.
- Maintained cleanliness, mise-en-place, and kitchen hygiene in line with hotel standards.

## COMMIS CHEF (PART-TIME)

### TAJ GATEWAY | MANGALORE, INDIA

JUNE 2013 – NOV 2013

- Supported hot kitchen team in preparing buffet and banquet dishes.
- Focused on preparation, plating, and food station support during events.

## SALES SUPERVISOR (PART-TIME)

### RATHNA'S WINE GATE | MANGALORE AREA, INDIA

DEC 2011 – JAN 2013

- Managed sales counters, customer interaction, and inventory tracking.
- Supported daily operations and developed communication skills through guest service.

## HONORS & AWARDS

- **Best Dish Award & Gold Medal** – Accor Culinary Competition
- **Employee of the Year** – Fairmont Riyadh, April 2018
- **HYSTAR Diamond** (Employee of the Quarter) Grand Hyatt Mumbai
- **2nd Place Winner** – National RECA Cuisine Challenge, representing Grand Hyatt Mumbai
- **Young Chef of the Year** – Inter-College Cookery Competition, Sarosh Institute of Hotel Administration, Mangalore
- **1st Place** – SAGA Inter-College Cookery Competition, WGSMA Institute of Hospitality Science, Manipal-Mangalore
- **Pizza Acrobatic Training** – Under Master Chef Pasqualino Barbasso, Grand Hyatt Mumbai
- **Worked with Michelin-Starred Chefs** – Assisted Chef Gary Mehigan, Chef Vikas Khanna, Chef Gordon Ramsay, Chef. Massimo Bottura, Chef Vineet Bhatia, Chef. Ranveer Brar and Chef Sarah Todd during culinary events at Mumbai
- **Active Participant** – Food festivals and culinary showcases at Grand Hyatt Mumbai

## CULINARY WORKSHOPS & GUEST LECTURES

- Conducted in-house workshops for culinary teams on HACCP compliance, cost control strategies, and modern plating techniques.
- Led training sessions for new hotel openings, focusing on kitchen SOPs, menu execution, and service synchronization.
- Invited as a guest speaker at hospitality institutes in Mangalore to mentor culinary students on career pathways and global kitchen standards.
- Mentored junior chefs through structured training modules on multi-cuisine techniques, inventory management, and live cooking operations.
- Participated in internal chef development programs and skill-building workshops across Fairmont and Hyatt properties