

PARASH M. CHHETRI

Passionate hospitality professional with 12 years of experience in pre-opening, rebranding, and developing F&B concepts in remote luxury destinations. Coupled with Bachelor's and Master's degrees in Hospitality Management, my culinary talent and interpersonal skills have driven me to lead and motivate multinational teams to achieve exemplary results.



WORK EXPERIENCES

Dec 2021 to present - Caribbean Regional Chef at ANI Private Resorts

Oversee culinary operations at two luxury private resorts in the Dominican Republic with 14 keys and Anguilla with 10 keys; along with concept creation of two upcoming projects in the region

- Recruited and trained multi-level chefs as part of the elevating rebranding initiatives of the company
- Developed new menu concepts with themed dining experiences and signature dishes
- Oversee revenue and monitor the budget for payroll, food supplies, and kitchen amenities
- Established HACCP standards and procedures
- Collaborated with the Regional Manager on new resort projects focusing on F&B sections

June 2017 to Nov 2021 - Executive Chef at Bhutan Spirit Sanctuary, Bhutan

Pre-opening team member for the first-ever all-inclusive wellness sanctuary in Bhutan with 24 keys

- Developed and implemented a unique "Farm to Table" concept, sourcing ingredients from local farmers and promoting sustainability in food production
- Planned menus based on seasonality, ingredient availability, trends, and guest requests, including Detox and Weight-loss menus with a special focus on vegetarian and plant-based varieties.
- Managed on-site vegetable and herb gardens, and the greenhouse to ensure a consistent supply of fresh, high-quality produce

Sept 2015 to May 2017 - Sous Chef at Le Meridien Paro, Bhutan

Pre-opening team member - Oversaw 5 F&B outlets with 59 keys

- Ensured compliance and conducted training as per Starwood's food and safety policies
- Monitored stock movements and was responsible for FIFO
- Collaborated with Executive Chef to implement new menus, dishes, and systems as needed
- Managed operations of all F&B outlets and supervised Chef De Parties across all outlets

Apr 2012 to Aug 2015 - Sous Chef at Gangtey Lodge, Bhutan

Pre-opening team member - Promoted from CDP - Multi-award-winning luxury lodge with 12 keys

- Managed an extremely remote location with limited local talents for the kitchen team
- Responsible for F&B record keeping for guests and employees
- Created sets of seasonal menus for the opening of the lodge

EDUCATIONAL BACKGROUND

- Master of Business Administration- Hospitality Management from Arunodaya University, India
- Diploma in Master Chef 2014, held by Consultant Chef Emmanuel Delhoume of CRA
- Diploma in culinary craftsmanship from Seoul Institute of Technology and Education, South Korea
- HACCP certified awareness and assessment from One Training Service Institute, UK
- Certified in Vegan Cuisine from Blue Lotus Hua Hin, Thailand
- Certified in Food Allergen Awareness CPD Certification, UK
- Train the Trainee Short-Term Certified course by Starwood
- Leadership Skill certification course - University Paris-Saclay, France (delivered via Coursera)
- Science of Gastronomy - Hong Kong University of Science and Technology (delivered via Coursera)
- Food and Beverage Management - Bocconi University, Milan, Italy. (delivered via Coursera)

MEDIA MENTIONS

[GQ](#)
[Barron's](#)
[Forbes](#)
[Travel+Leisure](#)
[New York Times](#)
[Ultimate Culinary Collection](#)

CONTACT

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