

# BORIS CAMPANELLA

Birth Date: 27.03.1977

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## EXECUTIVE CHEF

### PROFILE

A highly qualified Chef with great experience in Michelin-starred Restaurants.

- More than twelve years experience in French Gastronomic Restaurants, after intensive training in this field.
- Admirable Ability in working within a team and in managing a group.
- Excellent Interpersonal Skills & Team Spirit.
- Reliability, Accuracy & Attention to Detail.
- Punctuality & Reactivity.
- Problem Solving & Great Organisational Abilities.

### PROFESSIONAL EXPERIENCE

- March of 2010 **Restaurant le 59, Aix-les-Bains (France)**  
**EXECUTIVE CHEF – Owner and manager**
- 2002 - 2009 **Château de Candie, Chambéry le Vieux (France) – 1 Michelin star**  
**EXECUTIVE CHEF**
- 2000 - 2002 **Troisgros Restaurant, Roanne (France) - 3 Michelin stars**  
Chef Michel Troisgros  
**SOUS-CHEF DE CUISINE**
- 2000 **Le Bateau Ivre, Le Bourget du Lac (France) – 2 Michelin stars**  
Chef Jean Pierre Jacob  
**CHEF DE PARTIE**
- 2000 **Le Chabichou, Courchevel (France) – 2 Michelin stars**  
Chef Michel Rochedy  
**CHEF DE PARTIE**
- 1998 – 2000 **Lameloise Restaurant, Chagny en Bourgogne (France) - 3 Michelin stars**  
Chef Jacques Lameloise  
**CHEF DE PARTIE (ROUNDSMAN)**
- 1996 - 1998 **Chabran Restarant, Pont de l'Isère (France) – 2 Michelin stars**  
Chef Michel Chabran  
**APPRENTICE (PREMIER COMMIS)**
- 1995 - 1996 **Martinez Restaurant, Cannes (France) – 2 Michelin stars**  
Chef Christian Willer  
**APPRENTICE (DEUXIEME COMMIS)**

### SPECIALIZED GUIDEBOOKS & COMPETITIONS

- 2008 Participation to “**Fou/Food France**” (Japon)
- 2007 Finalist of « **Meilleurs Ouvriers de France** »
- 2006 Elected « **Grand Chef de Demain** » by the Gault & Millau Guidebook
- 2005 Obtention of **1 Michelin star**
- 2005 Trophy for the best **Regional Chef** awarded by **Champérard Guidebook** with the partnership of the famous French company Badoit
- 2004 Participation to « **Fou/Food France** » at the Plaza Athénée in Paris (France) organized by Chef Alain Ducasse
- 2003 Winner of the National Competition « **Meilleur Chef Espoir 2003** » dedicated to Chefs under 30 years old

### CULINARY EDUCATION

- 1993 - 1995 **Certificate of Professional Education in Cooking**  
Professional School of Challes les Eaux (France)

### SKILLS

- Languages** English (basic level)
- Computer** Word, Outlook, Internet (office pack)

### HOBBIES

- Fly-Fishing & Mushrooms Picking