



## CHEF MARIO SOTO

Chef Mario Soto began working at the age of 17 in an industrial cafeteria. At age 19 he arrived at China Grill, located in the Camino Real Hotel in Mexico City. There he met Chef Hugo Sánchez, who polished his basic knowledge in the kitchen. Together with Hugo Sanchez, the Executive Chef of China Grill, a Frenchman named Philippe Steiman, taught him the basics of French cuisine. From that day forward, Soto fell in love with the so-called "mother of gastronomy" and knew that this would be the cuisine to which he would dedicate his life.

After two years at China Grill, he was hired at Yu Shan, a Pekingese Chinese restaurant in the Torre Mayor in Mexico City. There he served as a Station Chef, in charge of *fast food*. With a thirst for learning about French cuisine, he decided to travel to Cabo San Lucas in Baja California Sur, where he had the opportunity to work with Maître Cuisinier de France Jacques Georges E. Chrétien for a year as Station Chef in the fish area. In 2006, he returned

to Mexico City and worked in Bistrot la Bourgogne, a restaurant that further increased his knowledge. French chef Aurelien Legeay showed him what traditional French cuisine was, and taught him about the dishes served in French homes. After two years, his performance led him to become the Executive Chef of Bistrot la Bourgogne.

In 2010, he was Sous Chef of the Lipp restaurant in the JW Marriot Hotel and in 2011, Executive Chef at Brassi, a restaurant in Polanco (Mexico City). By the end of 2012, he had been the Executive Chef of Crêperie de la Paix for two years, and ODUN restaurant in the Condesa area, where he obtained administrative and accounting skills. He also served as Sous Chef at Bistro 83 in San Angel for a year.

He then traveled to the Mexican Caribbean to work as the Head Chef of restaurant Piaf at Grand Velas Riviera Maya Resort, alongside Chef Michel Mustière (also named Maître de Cuisinier de France), from whom he learned not only another style of French cuisine, but discipline and constancy. Today, he is the Executive Chef of Piaf and is registered in the national final of Bocuse D'or, one of the most important awards in the gastronomy industry.

"Our responsibility as chefs is to always share and teach what we know to anyone who has the capacity to listen. The cuisine not only tastes; cuisine screams, is felt and admired. All our senses are in action, which is why this the best job in the world. "



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