

# Shane Chanderpaul Phillips, the travelling chef and foodie

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Tenacious and hardworking, people gravitate towards Shane Chanderpaul Phillips for his humbling and optimistic disposition. The eldest of six siblings, Phillips's passion for the food and hospitality industry rooted from his mother's many years of experience in the hospitality industry.





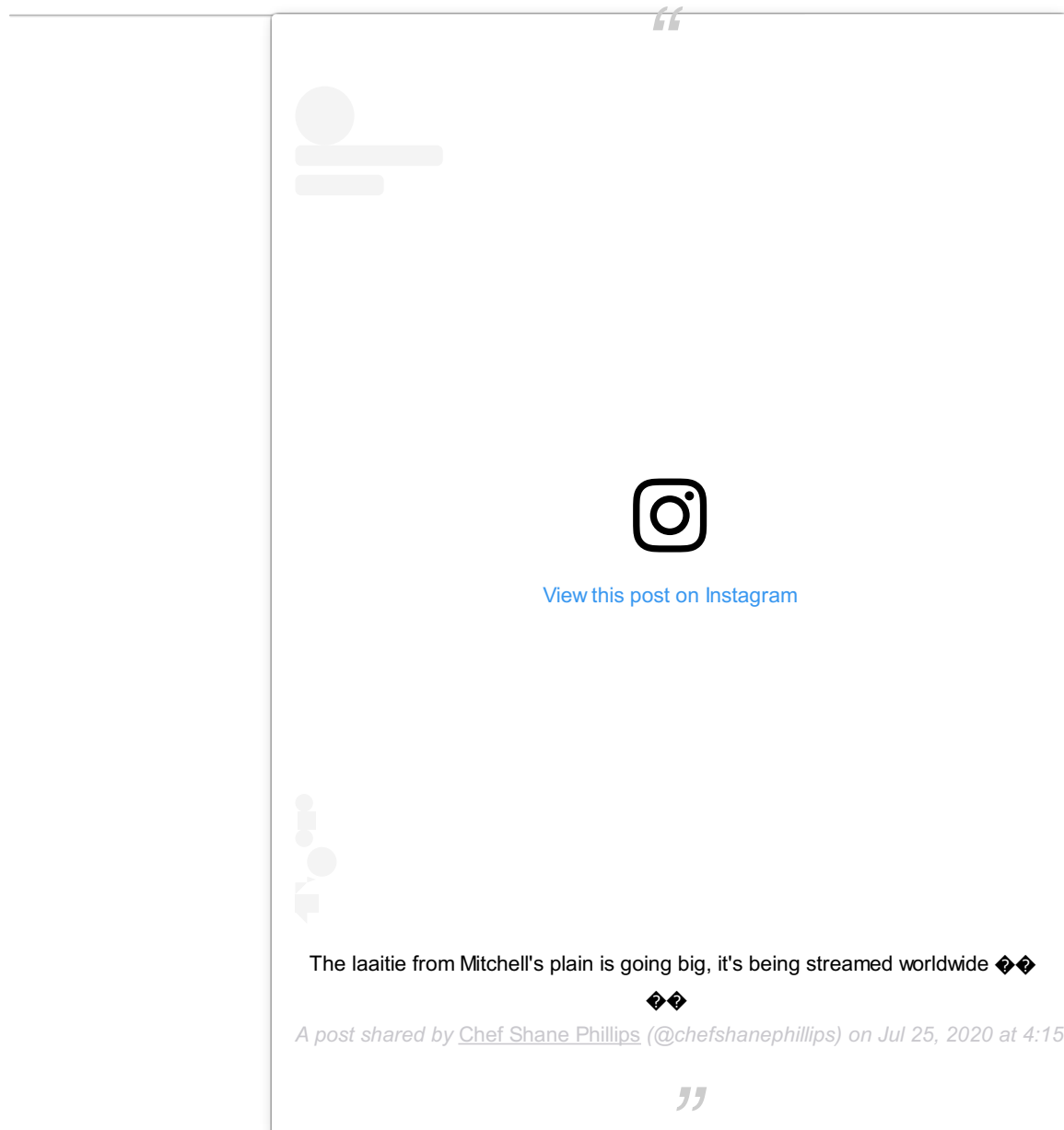
He graduated from False Bay TVET College, Muizenberg Campus December 2017, with a National Diploma in Hospitality and Catering Services. While his roots are in Mitchell's Plain, Cape Town, the world is his oyster.

On the day of his final exam paper, Phillips submitted his application for a position in Dubai, UAE as a front-of-house chef and waiter at one of the prestigious Michelin Star Group Hotels. Four months later, there he was, working for and refining his culinary skills under the American celebrity chef and cookbook author, Michael Mina.

A year later, Phillips returned home to be closer to his family. He accepted a position as the relief sous chef with the Village and Life Group in Langebaan, servicing an assortment of establishments under the five-star brand. After just four months in the position, he was appointed the permanent sous chef at the Pezula Resort Hotel & Spa in Knysna. Noted for his exceptional menu planning, staff management and fine cuisine, he was appointed as the acting head chef in January 2020.

Building a name for himself, Phillips has been asked to judge cooking competitions, most recently, the Great Karoo Cook-Off and been featured on local television programmes, *Proe* (Afrikaans word for 'taste') a community TV cooking show and *Laat die Potte Prut* (Afrikaans for 'let the pots simmer') a show about teams who compete against each other and time to

see who can make the most delicious potjie-kos in the country.



Only 24 years old, he is not resting on his laurels. Phillips is looking to study turner in management and recently completed his application to work abroad again, with his eye-set on Cruise Liner Company in the United States of America.

Goal-driven, Phillips has ambitions to continue growing his technique, palate and experience under established chefs from around the world. What experience he has already attained, it has become prevalent that the hospitality industry requires passion and dedication. “Hours are long and gruelling, but can be very rewarding, especially when you see how restaurant patrons savour your cuisine.”

To view a taster of Phillips’s creations, you can visit his Instagram profile [@ChefShanePhillips](#)

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