

# QUNUQ

RESTAURANT

## CHEF PROFILE

### Carlos Pardo Figueroa

Executive Chef of Sumaq Machu Picchu Hotel

Carlos Pardo Figueroa was born in Lima, capital of Peru. From a young age he showed a remarkable interest in cooking, so from 2005 to 2007 he began his studies at the University Le Cordon Bleu Peru. That extended his interest in Peruvian cuisine and specialization in various cuisines worldwide.

Following his experience and studies in renowned restaurants, Carlos Pardo Figueroa expanded his culinary skills on Peruvian food, novoandina, Italian, French and Nikkei. He worked in prestigious venues such as: the Green restaurant Golf los Incas, in Rafael Restaurant Rafael Osterling, Canaletto Italian Restaurant in Holland America Line cruise (Carnival of the line), among others.

Their knowledge and skills in the culinary arts led him to exert teaching parallel with the course of culinary techniques in European, French and Peruvian cuisine in the prestigious Universidad San Ignacio de Loyola from 2012 to the present.



With all that power and secrets in the kitchen, the chef Carlos Pardo Qunuq Restaurant reflects his passion and philosophy of his professional growth.

The investigation of inputs in the recent letter Qunuq Restaurant, sustainable products includes the towns of Cusco and impeccable techniques of international cuisine chef.

Likewise, in partnership with the Clinton Foundation, Carlos Pardo's letter promises to be inclusive and accountable. It was decided to work with the Association of Women Pomacanchi, a community of the same name and with the association of deaf Wayqui, specialists in the manufacture of dairy products.

In the words of Carlos Pardo your kitchen is open, sustainable, innovative and participatory for those cooks who come from different parts of Cusco and whose talent is forged between the walls of the kitchen Qunuq.

Besides Clinton, the admirable creative team Carlos Pardo Foundation. The young chef exchanged experiences with the chef José Luján promoter of Chef Alliance and its various activities by a real link between the provider of the distant provinces of Cusco and chefs throughout the city of Cusco.



In short, the chef of Sumaq researches, creates and highlights the true flavors of Peruvian cuisine expressed itself from the heart of Andean culture..