

**OBJECTIVE**

To obtain a job within a Professionally Managed Organization, where I can utilize my skills and past work experiences in a way that is mutually beneficial to both myself and my employer and to allow for future growth and advancement.

**PROFESSIONAL EXPERIENCE**

**FRESCA CAFE**

*(Mar 2015 – Current Date)*

***HEAD CHEF***

* Manage, Organize staff, lead, supervise all aspects of Food Production, Marketing and Presentation.
* Management of Food-cost, Kitchen payroll, Menu creation.
* Achieving Financial Objectives, Maintaining Profitable Kitchen Operations, High Quality Food Products and Services.
* Maintaining supply inventories.
* Providing in-house standard training of staff to improve knowledge and skill within the kitchen.
* Ensure work environment is up to standard and follows the Health and Safety regulations.

**LE-PARADIS FRENCH KITCHEN**

*(Feb 2014 – Feb 2015)*

***SOUS CHEF***

* Assist Executive Chef to produce a diversified menu according to the Restaurants policy and vision.
* Plan new dishes which appeal to Clients when required.
* Establish work schedules, organize work in the kitchen to ensure tasks being completed on time.
* Produce High Quality Dishes according to Menu, and client requirements.
* Train the Auxiliary Kitchen staff in order to provide best results in minimum time and using available resources.
* Supervise and maintain order and discipline in the kitchen during work hours.
* Creating sample Menus for Clients interested in Catering Services for various events ie: Wedding, Banquets, Corporate Dinners, and Birthday Parties.
* Developing a cross-marketing strategy in order to increase profit, such as pairing drinks with the food served.
* Make sure the hygiene and food safety standards are met in all stages of food preparation, starting with the ingredients and ending with the finished dish that leaves the kitchen door.

**CHEF DE PARTE- BUTCHER SHOP & GRILL**

*(Mar 2012 - Feb 2014)*

**CHEF**

* Supervisor/Shift Manager of 14 member kitchen crew.
* Inspection of kitchen equipments (temperature level, food expiry) and the safety regulations before start of shift.
* Decide the special cuisines for the day in line with the instructions received from the Executive chef and advise the crew accordingly.
* Approve the stocks needed for the day in accordance with par level and arrange the items from the stores.
* Monitoring pre preparations of the cuisines and following up the quality of the taste and check the hygiene level of the food.
* Inspecting the display meats and follow up the “FIFO” (first in first out) method to avoid food wastage.
* Train the new recruits and guide them in line with organization standards and specifications.

**DEMMI CHEF-BUTCHER SHOP & GRILL**

*(Dec 2010 - Mar 2012)*

**1ST COMMI-BUTCHER SHOP & GRILL**

*(May 2008 - November 2010)*

**COMMIS-111-TAJ AIRPORT GARDEN HOTEL (5 Star)**

*(Aug 2007 - May 2008)*

**COMMIS-111- CAMELOT BEACH HOTEL (4 Star)**

*(Jan 2006 - Aug 2007)*

**Trainee Cook Grand Holiday Resort - July 2005 to December 2006**

**PROFESSIONAL QUALIFICATION & TRAINING**

* Handling TSI Quality Services Person-In-Charge Level 3 Award
* Ceylon Hotel School & School of Tourism
* Chirs Hotel Management
* Hygiene Training Program (Dubai Municipality)
	+ Specialized Meat Training program (Butcher shop & Grill-Dubai)

**EDUCATION**

* GCE Advanced Level
* GCE Ordinary Level

**COMPUTER PROFICIENCY**

* Knowledge of MS-Office Applications
* Internet and E-mail Applications

**DRIVING LICENSE**

* **Valid U.A.E Driving License.**

**LANGUAGES**

English, Hindi, Tamil, Arabic

**PERSONAL PROFILE**

**Date of Birth** : 17th may 1985

**Nationality** : Sri Lanka

**Status** : Married

**First Name of Application CV No:** **1670832**

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