**Prabhash**

Dubai (United Arab Emirates)

E-mail Address: prabhash.366121@2freemail.com

***OBJECTIVE***

To secure a position where my knowledge can be utilized for mutual benefits and result in appropriate enumeration and fringe benefits. Position preferred should provide opportunity for continue growth and enhancement.

***QUALIFICATIONS***

* Self-motivated, with keen attention to details and has the initiative to learn.
* Good Team Worker
* Has good communication skills
* Has eagerness to be train and learn new skills and ideas
* Responsible enough to meet work deadlines
* Patient and willing to work long and shift hours
* Self-motivated and goal-oriented

***WORKING EXPERIENCE***

* **Bonnington Jumeirah Lakes Towers (Dubai)**

**February 2011-Present**

**Senior Chef De Partie (Main Kitchen)**

* **Bonnington Jumeirah Lakes Towers (Dubai)**

 **October 2009 Jan. 2011**

 **Demi Chef (Cold Kitchen)**

* **The Palace The Old Town Hotel \*\*\*\*\*(Luxury) (Dubai)**

 **October 2007 September 2009**

 **Commis –I (Cold Kitchen)**

* **La Marquise LLC – (Dubai)**

**Hot Section –Commis-I**

**February 2005 till June 2007**

**Job Missions:**

* Produce fresh, quality and tasty food well presented in a hygienic environment to ensure guest satisfaction at all time
* Perform kitchen tasks assigned by the superiors
* Implement all the food and beverage policies and procedures in the Kitchen
* Recognize good quality products and presentation.
* Know and understand all the Basic policies and procedures in food production.
* Maintain all service standards established for the Kitchen.
* Follow up and comply with the cleaning schedule established for the Kitchen
* Assist the chef de partie in the production of the mise-en-place for the elaboration of the all menu according to receipt and fiche technique
* Achieve high quality production all over cost control.
* Manage time effectively, by meeting deadlines on time.
* Assist the Chef de Partie in the production and distribution of food Item according to requirement
* Achieve maximum utilization of material, equipment and for quality and food cost control
* Ensure that the cleanliness and maintenance of all equipment and working areas at the highest level possible at all times
* Follows up maintenance and repairs to any machinery with Engineering,

**Job Missions:**

* Identify, develop and improve standards of the section operation.
* Check with the superiors for any parties’ functions or additional work to be done.
* Attend work on time as per the duty roster schedule
* Responsible for the completion of time card
* Have thorough knowledge of all menu and recipes in section including the ingredients, method of cooking or preparation, and the presentation of the dishes.
* Ensure the preparation, production & presentation of all food items is completed to the exact specifications as per the recipes, cooking methods and with the correct ingredients
* Ensure that all miss-en-place is correct, is ready on time and there is sufficient preparation so that staff can work efficiently and without delay.
* Inform superior immediately of any complaints on food, reported food poisoning, accidents or incidents

***TRAININGS & COURSES***

* Successfully completed Basic Food Hygiene Training from The Palace The Old Town Hotel
* Successfully completed International Cookery Course conducted by Swiss Lanka Hotel School in 2004

***AWARDS ACHIEVED***

* Emirates Culinary Guild Bronze Medalist 2015 in Fish and Seafood Practical Cookery
* Emirates Culinary Guild Silver Medalist 2014 in Fish and Seafood Practical Cookery
* Emirates Culinary Guild Silver Medalist 2013 in Four Course Vegetarian Menu
* Team member for achieving HACCAP Certification for The Palace The Old Town Hotel 2008
* Pre-opening Certification Bonnington Jumeirah lakes towers Dubai 2009
* HACCP Certification Bonnington Jumeirah lakes Towers 2010

***PERSONAL DATA***

**Date of Birth :** 14th January 1985

**Age**  **:** 32 Years

**Nationality :** Sri Lankan

**Gender :** Male

**Civil Status :** Married

**Languages :** Sinhala, English, Hindi

**Interests :** Sports, Reading, Cooking

 I hereby certify that the above mentioned particulars given by correct and true to the best of my knowledge.

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 (Date) (Signature)