

THILINA LASANTHA

Chef De Partie



AGENCY DETAILS:
DAHAM LANKA TRUST(PVT)LTD
CONTACT NUMBER:
070-290 8475
E-mail:
mnilmini547@gmail.com

PERSONAL DETAILS

- Date of Birth : 31 August 1976
- Gender : Male
- Nationality : Sri Lankan

KEY SKILLS

- Menu Development
- Culinary Innovation
- Food Preparation
- Team Leadership
- Kitchen Management
- Cost Control
- Quality Assurance
- Hygiene Standards
- Training and Development
- Innovation
- Time Management
- Problem-Solving
- Communication Skills
- Customer Focus

SUMMARY

As an experienced Chef de Partie with over 23 years of culinary expertise , my objective is to leverage my extensive knowledge of various cuisines , cooking techniques , and management skills to lead a high - performing kitchen team . I am seeking a challenging role in a dynamic and innovative culinary environment , where I can contribute my expertise and creativity to develop unique and exquisite dishes that exceed customer expectations . With my strong work ethic, attention to detail, and passion for food, I am committed to delivering exceptional culinary experiences while maintaining the highest standards of quality, safety, and hygiene.

WORK EXPERIENCES

Cocopalms Dunikolhu Resort & Spa, Maldives.

Demi Chef De Partie (Butchery / Hot Kitchen)

19th August 2021 - 27th July 2023

Plan, organize, and manage the daily operations of the hot kitchen section, ensuring efficiency, productivity, and high quality food output.

Collaborate with the Executive Chef and Sous Chef to create innovative and seasonally inspired menus, incorporating culinary trends, local ingredients, and customer preferences. Execute advanced cooking techniques, such as sous vide, molecular gastronomy, and precision cooking, to create unique and visually appealing dishes.

Lead by example and provide hands-on training and guidance to junior chefs, fostering their professional growth, culinary skills, and attention to detail.

Conduct regular kitchen inspections to maintain the highest standards of cleanliness, hygiene, and food safety, adhering to HACCP principles and local health regulations.

Develop and implement portion control measures to minimize food wastage and ensure cost-effective operations without compromising quality.

Monitor and manage kitchen equipment, ensuring proper maintenance, calibration, and repairs are promptly addressed to minimize downtime.

Collaborate with suppliers to source high-quality ingredients, negotiate pricing, and maintain positive vendor relationships.

Stay abreast of industry trends, attending culinary workshops, seminars, and conferences to expand knowledge, refine techniques, and incorporate new flavors and cooking styles.

Assist in the creation of staff schedules, effectively managing labor costs and ensuring adequate coverage during peak periods.

Actively contribute to menu engineering, analyzing sales data and customer feedback to optimize menu profitability and customer satisfaction.

Participate in menu tastings and food presentations for special events, catering, and promotional activities, showcasing culinary expertise and creativity.

LANGUAGE SKILLS

- English : Professional Proficiency
- Sinhala : Native Proficiency

ACHIEVEMENTS

- Participated for the Taj Corporate Red Chef Competition of India.

Veligandu Island Resort & Spa, Maldives.

Demi Chef De Partie (Butchery / Hot Kitchen)

15th may 2014 - 15ht August 2020

Taj Geteway Airport Garden Hotel, Colombo, Sri Lanka.

I Commis (Butchery / Hot Kitchen)

14th July 2010 - 24th January 2014

La Volie Blanche Gourment Beach Lounge Mount Lavinia, Sri Lanka.

Demi Chef De Partie (Butchery / Hot Kitchen)

15th January 2009 - 10th march 2010

AL - Andalus Caterin, Dammam, Saudi Arabia.

I Commis (Butchery / Hot Kitchen)

25th November 2006 - 25th November 2008

Renaissance Service (SAOG) AL Tawoos Catering Service, Baghdad, Iraq.

II Commis (Butchery / Hot Kitchen)

05th January 2005 - 02nd January 2006

Gold I Sand Hotel, Negombo, Sri Lanka.

Trainee Assistant Cook (Butchery / Hot Kitchen)

25th July 2001 - 25th July 2002

Perera & Sons Bakers (Pvt) Ltd, Sri Lanka.

Assistant Production Supervisor in Catering Service

01st February 1999 - 02nd January 2001

PROFESSIONAL QUALIFICATIONS

Completed Cookery Course

Asian Lanka International Hotel School, Sri Lanka.

ACADEMIC QUALIFICATIONS

Passed G. C. E. Advanced Level Examination

Department of Examinations in Sri Lanka.

Passed G. C. E. Ordinary Level Examination

Department of Examinations in Sri Lanka.

DECLARATION

I do hereby certify that the above particulars given by me are true & accurate to the best of my knowledge.

Thilina lasantha