



SAHAN GUNAWARDANA

CHEF DE PARTY

CONTACT



(+94) 72 67 74 136



pabasarasahan@gmail.com



Chandrika, Watareka West,
Gintota, Galle, Sri Lanka

PERSONAL DETAILS

Full Name : S.P GUNAWARDANA
Date of Birth : 14th Dec, 1991
Gender : Male
Passport No. : N8765994
Civil Status : Married
Nationality : Sri Lankan

SKILLS

- Menu Development
- Leadership
- Quality Assurance
- Vendor Management
- Training and Development
- Creativity
- Organizational Skills
- Adaptability

LANGUAGES

- English
- Sinhala

PERSONAL PROFILE

Dedicated Head Chef adept at blending global culinary influences with local flavors. Strong leadership skills honed in managing kitchen teams, ensuring top-quality standards. Thrives in fast-paced environments, excelling in menu curation, team motivation, and delivering exceptional dining experiences.

EMPLOYMENT HISTORY

• Worked as a Demi Chef De Party (Mar 2023 - Nov 2023)

AIDA Passenger Ship

Key Responsibilities :

- Developed diverse menus to ensure guest satisfaction and culinary variety on a bustling passenger ship.
- Supervised kitchen operations, ensuring strict adherence to safety and hygiene standards within the team.
- Managed inventory meticulously to optimize costs and minimize waste effectively.
- Innovated new recipes in line with passenger preferences and dietary requirements.
- Mentored junior staff to elevate culinary skills and maintain service excellence aboard the ship.

• Worked as a Head Chef (2019 - 2023)

Kirana Villa, Sri Lanka

Key Responsibilities :

- Curated diverse menus blending local Sri Lankan delicacies with global culinary trends at a luxury villa setting.
- Led a dynamic kitchen team, promoting teamwork and efficiency to deliver top-tier dining experiences.
- Maintained stringent quality standards, guaranteeing the excellence of every dish presented to guests.
- Managed vendor relationships and inventory, ensuring a seamless supply of high-quality ingredients.
- Conducted comprehensive training sessions to enhance culinary expertise and maintain dish consistency.
- Directed kitchen operations, ensuring a harmonious and efficient workflow for exceptional dining experiences.
- Established and maintained strong supplier relationships, guaranteeing premium ingredient sourcing for culinary excellence.

- **Worked as a Head Chef (2017 - 2018)**

Sandhya Boutique Hotel, Sri Lanka

Key Responsibilities :

- Control and direct the food preparation process and any other relative activities
- Construct menus with new or existing culinary creations ensuring the variety and quality of the servings
- Approve and “polish” dishes before they reach the customer
- Plan orders of equipment or ingredients according to identified shortages
- Arrange for repairs when necessary
- Double checking the recipes before prepare the foods
- Oversee the work of subordinates
- Comply with nutrition and sanitation regulations and safety standards

- **Worked as a Head Chef (Jan 2017 - Apr 2017)**

AYA HOUSE, Ahangama, Sri Lanka

- **Worked as a Commi – I Chef (Sep 2014 - Nov 2015)**

JA RESORT AND HOTEL, Dubai, UAE

- **Worked as a Assistant Cook (Nov 2011 - Sep 2014)**

ABLEA & CO LLC, Dubai, UAE

- **Worked as a Commi- III Chef (Jan 2009 - Jun 2011)**

PEACOCK BEACH HOTEL, Hambantota, Sri Lanka

E D U C A T I O N A L Q U A L I F I C A T I O N S

- **Completed G.C.E Ordinary Level Examination - 2007**

At G/ Gintota Mahaviddiyalaya, Galle, Sri Lanka

E X T R A - C U R R I C U L A R A C T I V I T I E S

- Completed Basic food hygiene Conducted By Abela & Co LLC- Dubai, UAE
- Completed a course for Training Cook at NAITA Tangalla, Sri Lanka
- Participated to Art competition in Royal Collage, Colombo, Sri Lanka

I solemnly declare the aforementioned particulars to be true and accurate to the utmost extent of my knowledge and belief.

SAHAN PABASARA GUNAWARDANA

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