

**DON VIPULA SAMARASINGHE**

***Executive chef***

*Rep. of Panama*

*Cellular 507-6772-6991*

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donvipula@yahoo.com

**Dear Sir:**

With this letter and the attached resume, I would like to express my sincere interest in the Executive Chef position you have available. As a highly accomplished and results-oriented professional with extensive experience directing food and beverage services for top-rated private clubs, resorts, and restaurants, I possess a wide range of knowledge and experience that will allow me to contribute toward the success of your establishment.

My experience includes successfully conceptualizing and developing innovative menus to optimize guest satisfaction and retention while overseeing comprehensive kitchen operations, including staff scheduling, training, forecasting, inventory control, and financial management. Additionally, my talent for directing and motivating teams positions me to make a significant contribution to your organization.

The following achievements demonstrate my qualification for this position:

* Managing overarching kitchen responsibilities, including catering and special event management, event set-up, ordering and supply management, and food preparation and presentation.
* Doubling revenues while reducing operating and labor costs through effective vendor negotiations, training initiatives, and strategic marketing planning.
* Earning numerous awards for recognition of culinary achievement and excellence; creating innovative menus for high-profile clientele.
* Coaching and developing staff to peak performance levels through one-on-one coaching, goal setting, and individualized career planning strategies.
* Demonstrating outstanding communication, organization, and team leadership abilities; fluent in Spanish.

My proven success in managing all aspects of large-scale, high-volume kitchen operations, along with my comprehensive expertise in developing and managing innovative and refined menu fare, will contribute immensely to the success. Thank you for your consideration; I look forward to speaking with you soon.

Sincerely,

**Don Vipula**

**Executive Chef**

**PROFESSIONAL EXPERIENCE**

**EMPRESA BERN HOTELS AND RESORTS HAVE 10 HOTELS {STARWOOD ,IHG } DIFFERENT BRANDS. {EMPRESA BERN COMPANY, REPUBLIC OF PANAMA, CENTRAL AMERICA}**

**EXECUTIVE CHEF** {Since 2007 up to May 30th 2017}

* **HOTEL WESTIN PLAYA BONITA-ALL INCLUSIVE** {STARWOOD, PREOPENING} **EXECUTIVE CHEF{5 YEARS}**

{650 rooms, 25 banquet saloons, 7 outlets, large capacity events up to 3000pax, beach parties up to 5000 pax}

* **HOTEL INTERCONTINENTEL MIRAMAR** {IHG} **EXECUTIVE CHEF{3 YEARS}**

{348 rooms, 14 banquet salons, 6 outlets

* **HOTEL CROWNE PLAZA** **CIUDAD {**IHG, } **EXECUTIVE CHEF{2 YEARS}**

{178 rooms, 6 outlets, 10 banquet salons}

**RESPONSIBILITIES**

Leader for whole culinary operation day to day basis & menu development and creation through testing, recipe production, presentation, training, introduction and full roll-out.

Responsible for opening upscale restaurant concept (Avant Grade Mexican Cuisine, Thai , Arabic ,Indian ,Texmex , French cuisine ,Meddeterrien outlet , Latina sabor, Cantonese food , Japanese)  
Creating and costing all recipes cards and menus   
Shift scheduling   
Performance management monitor staff performance and provide feedback   
Purchase and control of inventory   
Monitor revenues and expenses   
Ensure practice of health and safety regulations   
Negotiate supplier arrangements for food and beverage products   
Negotiate with clients for use of facilities for catering, parties, banquets, etc.   
Development of operations and procedures manuals  
Responsible to recruit and train kitchen brigade and F & B staff  
Selection of suppliers and products  
Initial purchasing of all equipment and utensils for the entire place  
Establish par stock in consumption centers and warehouse  
Benchmarking of competition analysis  
Tasting menus and food plating. Calculate theoretical food cost of cyclical menus through use of Production Records, Supplier product costs, and Standardized Recipes.  
HACCP procedures SERVE SAFE procedures and nutritional analysis.  
Training & Education  
Implement and oversee the training programs for all kitchen staff  
Participating in the production of all training materials keeping in mind proper food safety, handling procedures and quality concerns  
Conduct Chef and Culinary staff appraisals and provide regular feedback to kitchen staff  
Working with Supply Chain, develop raw ingredient specifications, Approved Product Lists and Order Guides  
Work with suppliers to improve quality control, identify new products and R&D, and value engineering of new and existing items  
Work with suppliers to ensure product is available/delivered to locations promptly and efficiently  
Approve substitute products in the event of manufacturer shortages and/or supplier out of stock issues  
Develop specifications and compliance for kitchen small wares, services utensils and equipment, crockery, glassware, flatware and all items necessary for the promotion of the Outland Brand.  
Advise on all orders for small wares/small equipment of all new concepts and new operations.  
Culinary Marketing  
Develop lay out plans for hot and cold service counters to maximize customer satisfaction and minimize food cost.  
Influence design and standardization of signage and displays in food service areas to include menu boards, product labeling, directional and informational notifications.  
Advise on the wording of menu items and descriptions on all menus, menu boards, on services line menus.

**PRE OPENING HOTELS EXPIERIENCE**

**1 HYYATT REGENCEY HOTEL-OMAN**

**2 HOTEL WESTIN PLAYA BONITA- PANAMA**

**3 CROWNE PLAZA HOTEL AIRPORT- PANAMA**

**NH HOTEL IN MEXICO**

**{Executive Chef, 2.7 years}**

{860 rooms, 14 outlets, 42 saloon banquets}

Development of all menus for all F&B outlets  
Creation and development of all recipes and control forms  
Creation of banquet and catering menu kit with explainers and costing recipes  
Supervises food production and high level of quality  
Maintain food cost, standards and cost  
Promote safety and proper sanitation  
Assists in taking inventory and purchasing supplies  
Introduce new products and new dishes  
Handle customers concerns and suggestions  
Handle employees concerns and issues  
Controls food waste, courtesies, tasting and amenities  
Schedules for crews  
Sets production goals   
Train, coach and counsel kitchen staff  
Direct and coordinate festivals and new culinary projects  
Participates in determination of salary and salary changes

**LONDON BRISTOL HOTEL Executive Chef, 2 years}**

{456 rooms, 9 outlets, 34 saloon banquets}

Manage 65 staff Kitchen and Steward to support 3 Restaurant and Room Service,Ala Carte Restaurant ,Buffet Restaurant and Pool Bar Restaurant Breakfast, Lunch and Dinner, For the Buffet we have 7 Theme Night Buffet African Theme Night, Mediterranean Theme Night,BBQ Theme Night, Arabic Theme Night, Curry Theme Night, Asian Theme Night and Seafood Theme Night and for Ala Carte we served International Menu and for Pool Bar we served variation of Pizza, Sandwich and Burge

**MILANO HILTON HOTEL {Sous Chef, 4 years}**

{625 rooms, 8 outlets, 22 saloon banquets}

Executed multiple restaurant kitchens within the five-star hotel, specifically managing very high slandered. The hotel fine dining spoon restaurant. Daily oversaw 20-30 kitchen staff to ensure high levels of food production and quality was maintained. Trained kitchen staff on food presentation techniques and standard cooking principles. Controlled food costs with tight management of stock, stock orders and supplies. Ensured staff adhered to local and Hilton health/hygiene rules and regulations at all times. Assisted Executive Chef in generating staff work schedules, developing daily menus, preparing customer satisfaction surveys, and promoting cross-restaurant skill development.

**OMAN HAYTT REGENCY HOTEL** (PREOPENNING, **Executive Sous Chef, 4 years}**

{650 rooms, 8 outlets, 36 saloon banquets}

Hired as sous Chef to design and open the first ITALIAN RESTAURENT in Oman. Within 12 months of arrival, promoted to Executive Sous Chef. The Italian, and Spices restaurants. Managed a multi-national staff of up to 96. Oversaw all kitchen and food operations for 5 kitchens, 6 restaurants, and banquets and outside catering. Negotiated with suppliers and vendors personally traveled to local markets weekly to select fresh produce and fish. Developed or re-developed all restaurant menus. Supervised catering for events up to 4000 people.  
Main Duties: Manage of Tuscany cuisine (Italian), large scale banquets. Monitor Staff, Food Standards, Costs, Management and Planning Menus. During this period, I was going to as a supporting staff to work at Hyatt Regency Hotels in **China, Hong Kong, Dubai, Abu Dhabi, Bahrain, Saudi Arabia.**

**DUBAI LE MERIDIEN HOTEL {CHEF DE CUSING, 2 years}**

{420 rooms, 9 outlets, 12 saloons banquet

Main Duties:

Gardmangere, French cuisine, cold kitchen, hot kitchen

**SOFITEL AL HAMRA HOTEL, Saudi Arabia {Demi chef, 2years}**

**{**280 rooms, 4 outlets, 19 saloon banquets}  
large scale banquets

**EDUCATION SKILL**

**CULINARY ART SKILLS**

**[1983] SRILANKA HOTEL SCHOOL, LA CORDEN BLEU IN FRANCE.**   
{Advance Diploma in Culinary Arts}training in corden bleu university ,**france**

**[2015]** **Didactic planning superior level culinary art** {Diploma}

{Universidad de Panama, Rep. of Panama}

**[2015] Teaching methods & Advance techniques culinary art** {Diploma}

{Universidad de Panama, Rep. of Panama}

**[2015] Didactic Resources Advance level** {Diploma}

{Universidad de Panama, Rep. of Panama}

**[2008] Culinary art Courses**

{Corden Bleu University, France & Panama}

**[2012] Hospitality Management Degrees Courses**

{Laureate university, Glion University, corden bleu}

**Other Certificates and Skills**  
ServSafe

Diseases - Food Born Illness  
Hygiene and Temperature Control

Revenue and yield management

Financial Company Evaluation  
Expectation Guest

How to handle complaints

Guest Service First  
Specifications for Competition   
Leadership and Teamwork   
Fire Fighting   
Menu engineering

Cost controlling

Opera System

Word Office Complete MS Word, Excel, Outlook Express.

**Language Skills:**

Fluent English

Fluent Spanish

Arabic

Sinhala (Native)

**PERSONAL REFERENCE**

**Robert St John,** General manager,shereton bijao hotel, panam.Cellular +5076616-5459

**Marielo obaldina,** General manager ,hotel crowne plaza, panamaCellular +50767476067

**Guvani Clavo,** General manager, Nitrocity, Panamá, Cellular +507 60301000