DUMITH DATSAN W.A. KANKANAMGE

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Jeddah-Saudi Arabia



objectives

To establish myself in a challenging position in the Hotel Industry while ensuring my personnel and carrier improvement in a progressive hospitality organization and to contribute fully for its growth and development

My goal to improve and implement my knowledge and skills in the operation and share it with my team.

Being a quick learner, well-organized, active team player and excellent communicator with positive thinking has been my strengths to achieve my career goals so far.

Working Experiences

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***2017 – PRESENT – CHEF DE PARTIE, PF CHANGE CHINA BISTRO - KSA***

I was become as chef de party by management handling expert of the hot section and all other stations and in-charge of the shift of the operation helping to executive sous chef and motivating the team. I have joined to the restaurant from opening in KSA and worked as an active team player and also a kitchen trainer of the team giving successful business. Recently I was under the improvement training of sous chef

* Worked with the executive chef and Sous Chef on the purchasing requisition for the daily operation, par Stock, wastage management and cost control
* Follow the standards of food quality, preparation and presentation
* Follow the HACCP standards, Hygiene records and Procedures
* Following brand standards and training new joiners
* Supporting other outlets due to business
* Coordinate and support other sections of Kitchen
* Try to minimize wastage for a better cost control

***2013 – 2017–COMMI I, PF CHANG CHINA BISTRO – KSA***

PF Chang restaurant is a Chinese restaurant which is attached to the Alshaya Group of Company in the Kingdom Saudi Arabia. I was working in the hot section getting knowledge of other stations.

* Worked with the Chef de Partie for the daily food Production
* Report to Sous Chef and Chef de Partie
* Be up to date with newest trends, products, preparation techniques
* Undertaking extra tasks and secondary duties as assigned by the sous chef and Chef De partie.

***2008 -2013 SENIOR COOK IN CINNAMON GARDEN HOTEL- SRI LANKA***

I joined as a commi 1 and promoted as senior cook getting more experience about continental cuisine.

* Direct Guest contact to maximize the satisfaction
* Supporting other outlets due to business

***2007 – 2008 COMMI 1 COOK KINGS COURT TOURIST HOTEL- SRI LANKA***

As a job role I have got more experience working each section specially in hot range.

* Undertaking extra tasks and secondary duties as assigned by the sous chef and Chef De partie.

***2002 – 2003 ,GAJA MADARA WALAUWA – SRI LANKA***

I joined as commi 3 then promoted as commi 2 valuating performance.

**Educational Qualifications**

I have passed G.C.E O/L examination in 1995

I have passed G.C.E A/L examination in 1999

I have got a A pass for English language in 2001 O/L examination (HIGH GRADE)

**Other experiences**

* I have participated to a training about safety, hygiene, modern cooking techniques and got a certificate conducted by chefs guild of Sri Lanka in 2012
* As a culinary team I have got a certificate of participation for training about safety and sanitation, approved chemicals and its usage, job description and abilities requirements, staff duties and responsibilities and team building in K.S.A 2014
* I have got a certificate for kitchen trainer and also active team player

**Personal Details**

Full Name : Wanni Arachchi Kankanamge Dumith Datsan

Date of Birth : 1 St March 1979

Civil Status : Married

Country of birth : Sri Lanka

I do hereby certify that the foregoing information disclosed by me are true and correct and I am aware that I will be subject to disqualification in the event of any information disclosed are found to be false or incorrect.

Dumith Datsan