



JACOB BANNET

PROFILE

An enthusiastic, versatile, self-motivated, resourceful and highly skilled professional with extensive years of experience in Hotel & Food Industry, training, managing and serving food, now seeking to secure a position in a reputable company giving greater responsibility, flexibility and new challenges while maintaining the true value of hospitality management, guest satisfaction and operating with maximum efficiency and profitability. In addition, possess the ability to utilize resources available and demonstrates leadership qualities to motivate kitchen and stewarding department efficiently.

CONTACT INFO



Phone:
+94 778442971
0094766284893 (Whatsapp)



Email:
jacob.benet73@gmail.com



Address:
No 29/78,
Ampitiya Road, Kandy, Sri Lanka

PERSONAL INFO

NAME IN FULL : JACOB BANNET
PASSPORT : N5404172
NIC : 863222648V
DOB : 03.05.1983
GENDER : Male
VISA STATUS : Employment
NATIONALITY : Sri Lankan

LANGUAGES

ENGLISH ★★★★★
SINHALA ★★★★★
ARABIC ★★★
HINDI ★★★★★
TAMIL ★★★★★
GREEK ★★

SKILLS

INVENTORY MANAGEMENT
GUEST RELATIONS
CULINARY TECHNIQUES
MENU PLANNING
SAFE FOOD HANDLING
COST REDUCTION

PROFESSIONAL EXPERIENCE

- SOUS CHEF (SEASONAL) | 2022 TO PRESENT**
SUSHI AND COLD KITCHEN CHEF | JULY 2021 TO DEC 2022
JAPANESE RESTAURANT
KUDA VILLINGILI HOTEL AND RESORT MALDIVES
- HEAD SUSHI CHEF | APRIL 2018 TO 2020**
BASILIKO ASIAN RESTAURANT
ANASSA THANOS HOTELS AND RESORTS, POLIS, CYPRUS.
- HEAD SUSHI CHEF | APRIL 2016 TO 2018**
JAPANESE RESTAURANT
COYA JAPANESE & PERUVIAN
(NIKKEI CUISINE) RESTAURANT LIMASSOL, CYPRUS
- SOUS CHEF | OCT 2014 TO DEC 2015**
GARDE MANGER KITCHEN / AND SUSHI CHEF
COYA JAPANESE & PERUVIAN
HOLIDAY INN HOTEL AND RESORT KANDOOMA MALDIVES
- SENIOR CHEF DE PARTIE | NOV 2011 TO 2014**
GARDE MANGER KITCHEN SUSHI CHEF
ST. REGIS HOTEL SAADIYAT ISLAND (U.A.E)
- SENIOR CHEF DE PARTIE | NOV 2011 TO 2014**
CARDE MANGER KITCHEN SUSHI CHEF
ST. REGIS HOTEL SAADIYAT ISLAND (U.A.E)
- DEMI CHEF DE PARTIE, CHEF DE PARTIE AS A SUSHI CHEF | | 2007 TO JUNE 2011**
COLD KITCHEN
THE MONARCH HOTEL DUBAI (U.A.E)
- COMMIS CHEF | JAN 2004 TO DEC 2007**
COLD KITCHEN. AND SUSHI
BURJ AL ARAB (U.A.E)

- **COMMIS CHEF | DEC 2002 TO DEC 2003**
FAST FOOD RESTAURANT
WILD WADI DUBAI, (U.A.E)
- **COMMIS CHEF | OCT 1997 TO MARCH 1998**
COLD KITCHEN
MALAYSIAN HOTEL AND CATERING SERVICE , SRI LANKA
- **COMMIS CHEF | JAN 1997 TO OCT 1997**
KITCHEN
MARRIOTT COURTYARD, SRI LANKA
- **COMMIS CHEF | MARCH 1995 TO MARCH 1996**
COLD KITCHEN
CHI CHEONG RESTAURANT, SRI LANKA
- **KITCHEN ASSISTANT | MARCH 1994 TO NOV 1994**
COLD KITCHEN
THE GLOBE HOTEL, SRI LANKA

TRAININGS & CERTIFICATIONS

FOUNDATION CERTIFICATE IN FOOD HYGIENE

Chartered Institute of Environmental Health

CERTIFICATE OF PARTICIPATION IN THE CHAINE DES ROTISSEURS DINNER AMICAL

Burj Al Arab

TRAINING IN PERSONAL HYGIENE, PRODUCT KNOWLEDGE, PROPER USAGE OF PRODUCT, HEALTH AND SAFETY PRACTICES OF ARPAL PRODUCTS

Arpal Gulf

TRAINING FOR STARTERS, FUNCTIONS AND BUFFET SET-UPS AND SET MENUS

Emirates Airline Flight catering

ACHIEVEMENTS

- Nominee for Most Improved Staff at Burj Al Arab Hotel in January 2006
- Commended by the Executive Chef of Burj Al Arab for Outstanding Performance,
- Consistency maintained the highest standards of Food Safety & Hygiene at Burj Al Arab
- Appreciated by the Management of Burj Al Arab in recognition for service
- Appreciation from the Executive Chef of Burj Al Arab for the valuable contribution to the Kitchen Department
- Nominee for the best New Comer for the month of march 2004 at Burj Al Arab
- Received a certificate of service for three years in Jumeirah Company
- Received a certificate of appreciation for astonishing efforts and dedication
- Employed towards making the Endurance Function of Burj Al Arab a successful event
- Recognized by the management of Wild Wadi Water Park for his hard work and dedication thus nominated as Colleague of the month of July and August 2003

KEY COMPETENCIES

- Excellent sense of responsibility through enthusiasm and commitment to work.
- Developing and preparing creative, interesting, and innovative recipes.
- Specialize in Japanese Cold Starter such as Sushi Sashimi & Marki Rolls Selection, Fine-dining dishes,
- Buffet preparation Such as Salads, Shooter & Tapas
- Buffet Set up and variation of open & close sandwich and Ala Carte.
- Handling the kitchen & preparing a wide range Food.
- Checking and monitoring Food Quality.
- Awareness of all hygiene requirements for the establishment.
- Driven by challenges, personal values and believes in team work.
- Ability to work efficiently and effectively under pressure with simultaneous deadlines.
- The ability to work long shifts overseeing the preparation and serving of meals
- Time management skills to ensure efficiency in meal preparation and service.
- Quickly adapting to new environments, roles and ability to to learn new languages, tools, or methodologies

CORE SKILLS

- Verbal Communication : Recognized ability to communicate with a range of individuals from different cultures and backgrounds
- Collaborative Team Member : Ability to collaborate with team members and organize in all activities
- Leadership : Ability to "lead", influence or guide other individuals, teams, and organizations
- Reliable : Commended reliability as team member and supporter

REFERENCES

CHEF NISHANTHA MANJU SRI

Head Chef - Cold Kitchen
St. Regis saadiyat Island
Dubai, UAE
Contact: +97155-5872395

CHEF NANDA THILAK

Jr. Sous Chef
Burj Al Arab
Dubai, UAE
Email: Nanda.thilak@yahoo.com
Contact: 97155 -5481959

CHEF ASRIL ROSADI

Head Chef - Cold Kitchen
The Monarch Dubai
Dubai, UAE
Email: asril@mailme.com
Contact: +97150-5645241

I do hereby certify that the above particulars given by me are true & accurate to the best of my knowledge. If I'm offered an opportunity to serve in your esteemed organization, I can assure you that I shall always perform my duties with commitment & loyalty.

Yours Faithfully,
Jacob Bannet