

Vamara Cisse  
520 Anglebluff Drive  
Desoto, Texas 75115  
(917)246-3499

Vamaracisse01@gmail.com

#### Executive Profile

I have extensive experience in hotels banquet preparation. I have been a Tournant in preparing for 5000 guest in hotels. I have worked as an order filler and cook for hotel room service. I prepared breakfast orders in the banquet kitchen as a banquet chef. I've had the responsibility to create and prepare special meals for the Belgium Consulate.

I completed specialization training in French Cuisine as well as various other international cuisines at the French Culinary Institute , In New York, New York.

I am qualified by training and experience to be certified by the rules and standards of the American Culinary Federation as a certified cook.

My objective is to secure a position in an organization where I can use my diversified experience to enhance the growth of an establishment and advance in that establishment as the opportunities present themselves.



August 20, 2003

Dear Associate,

On behalf of the Managing Directors and Affinia Hospitality, thank you for your tireless efforts and singular contribution to keeping the hotels running and the guests well cared for after last week's blackout. Associates stretched beyond their usual range of duties in this time of hardship, and many – including you – were truly unforgettable. You put the guests' needs first, well ahead of your desire to rest, eat or even sleep.

Please accept this small token of our appreciation for being incredibly unforgettable. It is associates such as you who make our hotels and our company so great, and we thank you.

With sincere appreciation,

Brooke, Dan, Donald, John, Laurence, Patrick

Objective: To obtain a position as TOURNANT in a growth Organization where my diversified experience and skills may be utilized and would allow me to advance in an establishment as well as allow me to contribute positively toward the growth and success of the establishment.

### Professional Experience

2005-2017 Waldorf –Astoria Hotel, New York, New York

Position: Tournant

Banquet (full time), hot station, restaurant and room service, cafeteria working in various stations when needed. Participated and organized five thousand guest party.

2004-2005 Renaissance Hotel, New York, New York

Filled orders received via restaurant and room service.

Kept station stocked and supplies up to date. Assist with menu changes

11/2004 Benjamin Hotel, New York, New York

Filled orders received via restaurant and room service.

Kept station stocked and supplies up to date.

Assisted with menu changes.

1993-2004 Beekman Tower Hotel, New York, New York

Position: Tournant

Prepared a variety of specialties for breakfast, lunch, and dinner.

Created new dishes for dinner and banquet menus. 250-350 covers daily.



Friday, March-10, 2017

To Whom It May Concern:

Employment verification for the following employee:

|                         |                      |
|-------------------------|----------------------|
| Name:                   | Vamara Cisse         |
| Position:               | FT Tournant Banquets |
| Department:             | Banquet              |
| Date of Hire:           | 9/26/2005            |
| Last Day of Employment: | 03/01/2017           |

If you have any questions, please call (212) 872-4710.

Sincerely,

A handwritten signature in black ink, appearing to read 'Karen K Paul', written over a horizontal line.

Karen K Paul  
Human Resources



WALDORF  
ASTORIA®  
NEW YORK

ERIC O. LONG  
GENERAL MANAGER

December 13, 2014

Vamara Cisse  
930 Sheridan Ave. Apt 6 H  
Bronx, NY 10451

Dear Vamara,

A personal "Thank You" for the special role you played in our Company's history this morning.

Our Company's motto – "spreading the light and warmth of Hospitality" – was clearly demonstrated to all who entered the Stock Exchange this morning. You showcased your culinary expertise under challenging circumstances, and the comments we received on the floor about the wonderful array of food you prepared was outstanding. You made this Team proud.

Enclosed is a memento of the event which I trust you will enjoy. Know how much respect we have for the special role you play on this Team. You are the "best of the best".

Again, my personal Thanks.

Best personal regards,

Eric O. Long

EOL:tg

301 PARK AVENUE, NEW YORK, NY 10022  
T 212.872.4605 F 212.371.3510  
WALDORFNEWYORK.COM



## RENAISSANCE. NEW YORK HOTEL

To Whom It May Concern:

August 11, 2005

Vamarra Cisse has worked as Tournant for the Beckman Tower Hotel under my supervision as Executive Chef for at least five years. For the past several months, he has worked the same position on a temporary basis at the New York Renaissance, Times Square. He is an outstanding professional, very competent in a full variety of cuisine. He has a keen ability to focus on the essentials of a dish and offer a unique presentation.

His passion for cooking has never interfered with being a team player. He has the self-discipline and positive intent to be great chef. I have always relied on him to act responsibly. I regret that I do not have a full time position to offer him at this time. I fully support him in his need to find full time professional employment and pursue his culinary dreams.

I would be happy to provide a more comprehensive review of Mr. Cisse's qualifications if the specifics would be detailed in writing.

Sincerely,

Robert E Rokosz  
Executive Sous Chef  
The New York Renaissance Hotel



# MANHATTAN EAST SUITE HOTELS

500 West 37th Street, New York, N.Y. 10018-1103

Tel. (212) 465-3700

Fax (212) 465-3512

Vamara Cisse  
Food & Beverage  
Beekman Tower

Dear Vamara,

We would like to take this opportunity to acknowledge the outstanding dedication you displayed during the blizzard of '96.

Despite adverse weather conditions you reported to work on January 8, 1996 and exhibited the kind of commitment and excellence that brings our Mission Statement to life. Your commitment ensured our guests the same high level of service they have come to expect from Manhattan East Suite Hotels. We are extremely proud to be on the same team as yourself and it is with deep gratitude that we say thank you.

Sincerely,



The Partners

cc: HRD File

|   |  |  |   |   |   |  |   |  |
|---|--|--|---|---|---|--|---|--|
| BECKMAN TOWER<br>Three Mitchell Place<br>New York, N.Y.<br>10017-1801<br>(212) 555-7300 | DUMONT PLAZA<br>150 East 34 Street<br>New York, N.Y.<br>10016-4601<br>(212) 481-7600 | EASTGATE TOWER<br>222 East 39 Street<br>New York, N.Y.<br>10016-0911<br>(212) 687-8000 | LYDEN GARDENS<br>215 East 64 Street<br>New York, N.Y.<br>10021-6694<br>(212) 355-1230 | LYDLN HOUSE<br>320 East 53 Street<br>New York, N.Y.<br>10022-5240<br>(212) 888-6070 | PLAZA FIFTY<br>155 East 50 Street<br>New York, N.Y.<br>10722-7510<br>(212) 751 5710 | SHELBURN<br>303 Lexington Avenue<br>New York, N.Y.<br>10016-3104<br>(212) 689 5200 | SOUTHGATE TOWER<br>371 Seventh Avenue<br>New York, N.Y.<br>10001-3984<br>(212) 563-1800 | SURVEY HOUSE<br>201 East 76 Street<br>New York, N.Y.<br>10021-2658<br>(212) 288 3700 |
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