

## **Neel Weerapura Arachchilage**

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### **Profile**

- ■ More than 15 years of culinary and managerial background in all facets of back-of-house operations.
- ■ Expertise in banquet service complemented by experience in Hospitality industry facilities.

Special talent for controlling food and labor costs.

- ■ Invaluable skills proven as a team member in high-volume, fast-paced environments:

* Organization	* Accuracy	* Multitasking
* Time management	* Speed	* Follow-through
* Creativity	* Communication	* Decisiveness

### **Summary of Skills and Experience**

- ■ Performed and/or managed all facets of food prep and presentation in banquet halls fine dining, hotels, collage dining and airline catering.
- ■ Planned and coordinated banquet serving times for up to four menus simultaneously.
- ■ Tracked inventory of perishables, nonperishables and supplies. Negotiated purchases and placed and verified orders. Monitored food costs across all kitchen stations.
- ■ Hired, trained, directed, coordinated and motivated kitchen staff. Created schedules to minimize labor costs and maximize productivity.
- ■ Monitored food quality; ensured cleanliness of all facilities to meet or surpass health department and NYCHD guidelines.
- ■ Contributed to recipe testing and menu development.
- ■ Maintained open lines of communication between management, colleagues and subordinates.
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### **Professional Experience**

American Express Lounge - LGA- New York. - March 2017 to October 2018.

### **SOUS CHEF**

- ■ Kept a good relationship , communication maître d' server and the other staff.
- ■ Ordering , Inventory , staff training , standard sanitation.
- ■ Menu planning ,Training staff, plan in action,Motivation,
- ■ Controlled the cost and kept in touch with the customer's choice.
- ■ Daily purchasing and kept a good standard of hygiene.

Scoop Cafe, Staten Island , New York. July 2015 to February.

### **EX, CHEF**

- ■ Kept a good relationship maître d' server and the other staff.
- ■ Ordering , Inventory , staff training , standard sanitation.
- ■ Menu planning (special weekly menus, seasonal menus, party menus, and ala carte)
- ■ Controlled the cost and kept in touch with the customer's choice.
- ■ Daily purchasing and kept a good standard of hygiene.

Flying Food Air Line Catering Service, Queens, New York May 2014 to May 2015,

### **KITCHEN MANAGER / SOUS CHEF**

- ■ Involved in all aspects of daily kitchen operations, including staff scheduling and handling costs.
- ■ Creating menus based on customer likings and food nutrition.
- ■ Assisted in producing 1500 healthy meals a day for all international airlines Airlines.

Compass Group, Wagner College, Staten Island, New York October 2009 - May 2014.

### **KITCHEN MANAGER / SOUS CHEF**

- ■ ,Assisted in the production to prepare 1500 meals per day.
- ■ Oversaw move of quick-chill operations to new facility without interruption of food service.
- ■ Participated in all aspects of daily kitchen operations in two hospital kitchens including staff scheduling and supervision, patient tray line, visitor/ staff café, and in-house catering.

- ■ Created new menus using food nutrition and other guidelines
- ■ Covered Executive chef during any of his absences or vacation times.

South Fin Restaurant and Banquet Hall, Staten Island, New York      November 2007 - Sept 2009.

### **SOUS CHEF**

- ■ Assist with chef for all catering operations in banquet kitchen and restaurant
- ■ Menu planning (special weekly menus, seasonal menus, party menus, and ala carte)
- ■ Supervised the staff in the kitchen and kept a clean working environment.

Hog Penny restaurant    Hamilton, Bermuda    November 2003 - May 2007.

### **SOUS CHEF**

- ■ Kept a good relationship maître d' server and the other staff.
- ■ Assisted the Head Chef in kitchen operations and replaced him in his absence
- ■ Menu planning (special weekly menus, seasonal menus, party menus, and ala carte)
- ■ Controlled the cost and kept in touch with the customer's choice.
- ■ Daily purchasing and kept a good standard of hygiene.

TUSCANY RESTAURANT Hamilton, Bermuda. January 2001 – November 2003.

### **SOUS CHEF**

- ■ Kept a good relationship maître d' server and the other staff.
- ■ Assisted the Head Chef in kitchen operations and replaced him in his absence
- ■ Menu planning (special weekly menus, seasonal menus, party menus, and ala carte)
- ■ Controlled the cost and kept in touch with the customer's choice.
- ■ Daily purchasing and kept a good standard of hygiene.

Royal Oceanic Hotel, Sri Lanka September 1997 - January 2001.

## **SOUS CHEF**

- ■ Assisted the Executive Chef in the operation of the entire kitchen and replaced him during his absence.
- ■ Worked in good terms with colleagues and other departments.
- ■ Assisted the Executive Chef to write standard recipes which allowed the kitchen to run at an acceptable food cost.
- ■ Trained the kitchen employees according to the annual training plan and as necessary daily basis to supervise in maximizing employee productivity and moral and consistently maintain discipline following Hotel guidelines and local legislation.
- ■ Ensured that the kitchen equipment were being maintained to good working standard with minimum breakage

Le Meridian Hotel, Abu Dhabi - UAE      July 1992 - June 1996.

## **CHEF DE PARTIE**

- ■ Assisted Chef De Cuisine in the operation of main kitchen and the banquet operation and to replace him and his absence.
- ■ Controlled the steak house, controlled all cost, and gave good profit to the main kitchen.
- ■ Worked in good relationship with all colleagues and other departments.
- ■ Provided supervision for commis chefs and kept good productivity by using team work.

## **Professional Qualifications**

- ■ Certificate of proficiency Cookery Diploma
- ■ Employee of the Year- Le Meriden Abu Dhabi U.A.E (Month of November 1994)
- ■ Top Ten Chefs culinary competition participation certification
- ■ Food Protection Certificate- New York Health Department (Month of January 2008)