



# PASINDU SHEHAN

Dynamic and skilled cook with a passion for culinary arts. Proven expertise in food preparation, menu planning, and maintaining high-quality standards. Collaborative team player with excellent communication skills. Eager to contribute creativity and thrive in a fast-paced kitchen environment. Seeking opportunities to enhance the dining experience and contribute to a dynamic team.

## AGENCY DETAILS:

**DAHAM LANKA TRUST(PVT)LTD**

**CONTACT NUMBER:**

**070-290 8475**

**E-mail:**

**mnilmini547@gmail.com**

## PERSONAL INFO

- Date of Birth: 01.12.1999
- Gender: Male
- Civil Status: Single
- Nationality: Sri Lankan

## SKILLS

- Culinary Expertise
- Food Presentation
- Menu Development
- Sanitation and Safety
- Kitchen Operations
- Appetizer Creation
- Creativity

## LANGUAGE PROFICIENCY

- English
- Sinhala

## COOK - COMMIS II

*Shangri-La's Golf Resort, Hambantota, Sri Lanka*

05.04.2019 – 10.05.2023

- Joined the esteemed culinary team at Shangri-La's Hambantota Golf Resort as a Commis 2 Cook.
- Demonstrated culinary expertise and a passion for the art of cooking, contributing to the creation of high-quality and visually appealing dishes.
- Collaborated with senior chefs in executing diverse cooking techniques, ensuring the delivery of exceptional culinary experiences to guests.
- Assisted in the development and implementation of new menu items, showcasing creativity and a keen understanding of guest preferences.
- Played a vital role in maintaining high standards of food safety, hygiene, and presentation, aligning with the resort's commitment to excellence.
- Took responsibility for specific kitchen stations, overseeing food preparation and ensuring timely delivery during busy service periods.
- Participated actively in team training sessions, contributing insights and fostering a collaborative and positive work environment.
- Engaged in continuous learning and skill development, adapting to evolving culinary trends and refining techniques.
- Implemented effective inventory management practices, optimizing stock levels and minimizing waste.
- Received positive feedback from guests for consistently delivering memorable dining experiences.

## **COOK - COMMI III**

*Lake Edge Holiday Inn, Tissamaharama, Sri Lanka*

*18.12.2016 – 08.02.2019*

- Joined the culinary team as a Kitchen Helper, providing crucial support in food preparation and kitchen operations.
- Demonstrated dedication, a strong work ethic, and a passion for the culinary arts, leading to progressive responsibilities.
- Acquired hands-on experience in various cooking techniques and methods, contributing to the overall efficiency of the kitchen.
- Collaborated with senior chefs to enhance culinary skills, gaining proficiency in menu planning and recipe development.
- Promoted to the role of Commis 3 Cook, showcasing a commitment to continuous learning and skill development.
- Played a key role in preparing high-quality dishes, ensuring adherence to menu specifications and presentation standards.
- Assisted in training and supervising kitchen staff, emphasizing the importance of hygiene, safety, and teamwork.
- Contributed to inventory management, including stock rotation and ordering supplies to maintain a well-stocked kitchen.
- Received positive feedback from both team members and customers for consistently delivering delicious and well-presented dishes.
- Maintained a clean and organized kitchen environment, following strict sanitation protocols.

## **EDUCATION**

G. C. E. Ordinary Level Examination

2015 Department of Examination, Sri Lanka.

## **PROFESSIONAL QUALIFICATIONS**

Certificate course(NVQ4) in Ministry of skill development & Vocational training authority of Sri Lanka