

KOTHALAWALAGE ACHINTHA ISHARA

CHEF

Creative Chef de Partie with over 07 years experience Specializing in fine dining, delivering high-quality food efficiently and Cosplaying with health, Safety and hygiene Standards.

Experience working in fast - paced fine dining restaurants and hotel environments Catering for Small & large Parties with a passion for Cooking. Received excellent feedback from renewed food critics about the quality of the dishes that I have created. work to a high standard within the kitchen and a natural ability to deliver in a high Pressure. deadline - driven environment.

PERSONAL QUALIFICATION

- Win the Brones Medal for Plated Appetizer (2017) Conducted by chefs Guild of Sri Lanka.

OTHER QUALIFICATION

- Complete hotel Cookery Course at Empowerment Center of National Youth Council Maharagama.

WORKING EXPERIENCE

- Ramada Colombo, Sri Lanka**
2011/06/02 to 2013/08/20
Trainee Cook
- Worked at Jetwing Yala - Sri Lanka**
2014/01/01 to 2014/07/23
Commi III
- Work at the Plams Beruwala**
2014/12/01 to 2015/11/30
II Commi
- Works at temple tree Bentota**
2015/12/02 to 2016/12/30
II Commi
- Working at **Jie Jie Beach by Jetwing Panadura, Sri Lanka** - Since **01st January 2017** till now as a **chef de Patie**



AGENCY DETAILS:
DAHAM LANKA TRUST(PVT)LTD
CONTACT NUMBER:
070-290 8475
E-mail:
mnilmini547@gmail.com

PERSONAL DETAILS

Nationality : Sri Lankan
Birth Of Day : 11th December 1989
Religion : Buddhist
Civil Status : Single
Gender : Male

ACADEMIC QUALIFICATION

- Passed G.C.E. Ordinary Level Examination in 2005.

LANGUAGES

- Sinhala
- English

FEW OF MY CUISINES



DECLARATION

I hereby certify that above mentioned particulars are correct to the best of my knowledge.

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Date

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Signature