

Applied for the post of Commis Italian Chef



K.A.UPALI RANJITH LAKMAL

HOT KITCHEN COMMIS CHEF

THE ACT HOTEL – SHARJAH

UNITED ARAB EMIRATES

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Mobile: (+94)766072891

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OBJECTIVES

- Seeking a career development and performance oriented post within the hospitality industry.

PROFESSIONAL ATTITUDE

- Detail-oriented and self-motivated with excellent time management, prioritization and multiple-task skills. Strong work ethic and professional attitude emphasizing reliability, integrity and teamwork as necessary to get job done.

PERSONAL PROFILE

- Name : Katuwawala Arachchilage Upali Ranjith Lakmal
- Passport No : N-2927946
- ID Number : 920093027V
- Date of Birth : 09th January 1992
- Age : 31 years old
- Nationality : Sri Lankan
- Marital Status : Married

ACHIEVEMENTS AND AWARDS

- Was awarded a Bronze medal from Food and Hospitality Asia Maldives in 2016(Live cooking),
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LANGUAGES SKILLS

- Fluent in Sinhala
- English

EDUCATIONAL QUALIFICATIONS

- Passed the General certificate of Ordinary Level Examination in 2008.
- Sat for the General Certificate of Advanced Level Examination in 2010.

PROFESSIONAL CAREER

COMMIS I

Currently working (Since 16th November 2021)

The Act Hotel, Sharjah.

Currently working as a commi I Chef.

- Monitoring and controlling the HACCP standard.
- SFSP FSH E certificate (2023)



COMMIS I

From November 2017 to November 2021

Hotel Silver Falls in Nuwara Eliya, Sri Lanka

Worked as a commi I Chef

- Monitoring and controlling the HACCP standard.

COMMIS III

From 24th September 2015 to August 2017

Summer Island in Maldives.



Worked as a commi I Chef

- Monitoring and controlling the HACCP standard.
- Working and reporting under the executive chef.
- Taking care of wastage and food cost.

COMMIS III

From 30th September 2014 to 31st July 2015
Hotel Kanuhura in Maldives.

Worked as a commi I Chef

- Monitoring and controlling the HACCP standard.

**COMMIS III**

From 28th May 2012 to 26st January 2013
Hotel Topaz in Kandy, Sri Lanka.

- Control of food costs by minimizing spoilage and wastage.
- Maintaining high standards of health and hygiene.

**TRAVELLED COUNTRIES FOR TRADE EXPERIENCE**

- Maldives
- United Arab Emirate

REFEREES

1. Mr.Suneth Perera
Ex.Sous Chef
Southern Sun
Abu Dhabi
sunethperera92@gmail.com
+971582202880
2. Mr.Ajith Kumara Rajapaksha
Chief Bakers
Chedi Kadavilingili Resort
Maldives
rajapaksha99@yahoo.com
+9607748017

DECLARATION

I hereby declare that the above mentioned statement are true and correct to the best of my knowledge.

Date

01/05/2023

Ranjith Lakmal