



CHETHMINI UPEKSHA

Food and Pastry Chef

ABOUT ME

Dedicated and innovative chef with a passion for food and bakery. Skilled in creating a wide range of baked goods and culinary delights, combining traditional techniques with modern twists. Experienced in kitchen management, menu development, and team leadership. Committed to delivering high-quality, visually appealing, and delicious dishes, with a focus on continuous learning and culinary excellence.

WORK EXPERIENCE

August 2023 - Present

Agbo Hotel Giritale, 51026 Polonnaruwa, Sri Lanka

Trainee Pastry Chef

As a Trainee Pastry Chef at Agbo Hotel, I assist in preparing a variety of pastries, focusing on quality and presentation. My duties include recipe development, maintaining kitchen hygiene, and contributing to menu planning. Under expert guidance, I'm developing skills in baking techniques, decoration, and efficient kitchen management, while honing my ability to work effectively in a fast-paced culinary environment.

EDUCATION

Pastry and Bakery

Vocational Training Authority of Sri Lanka
2023

Advanced Baking Techniques

Agbo Hotel Giritale
2023

English Diploma

British way English Academy
2021

ICT and English Diploma

Wayamba University
2021

REFERENCES

Duleeka Jayawardana

VAT - Polonnaruwa

Phone: +94-77-33966

Email: duleekajw23@gmail.com

Amila Hemantha

Agbo Hotel / Ex -Chef


Phone: +94-71-3971599

Email: amilahemantha20@gmail.com

 Manikkrama Gedara Chethmini
Upeksha Vijewardhana

 +94-719342031/+94-770489707

 chethupeksha526@gmail.com


 No 244 Akkara 70, Hingurakgoda, Sri Lanka

 2004-11-01

 Female

 Single

 200480603077

 Sri Lankan

SKILLS

Baking and Pastry Techniques

Artistic Ability and Creativity

Food Safety and Hygiene

Dessert Creation

Decorative Techniques

Time Management and Efficiency

Understanding Pastry Trends

Ingredient Knowledge

LANGUAGE

English

Sinhala

Signature :

Date :