

# NAAZIM SANOAF

 Kalmunai, Sri Lanka,

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## Summary

I've gained practical experience in dough handling, cake decorating, and plating pastries at EL&N Café. Collaborating with senior chefs, I maintain high standards and suggest seasonal menu items. This role has enhanced my teamwork, time management, and creativity under pressure.

## Education

### Shams central college Advance level

Successfully completed G. C. E. Advanced Level.  
2022 (2023), Index No: 4929047, Result: 1B 2C

### KM/KM/AI Madeena Vid. Ordinary Level

Successfully completed G. C. E Ordinary Level  
2019 and 2020 Index 96007117 and 65169247, Result: 2A, 2B, 2C, 3S

### Hotel School.

I have Successfully Completed Diploma in Hospitality (2024)

## Skills

- Computer knowledge
- Problem-Solve
- Strong Communication
- Business knowledge
- leadership skills
- Working Experiences

## Work Experience

### Pastry Commis

*EL&N Café | 2024–Present*

Assisted senior chefs in the preparation of a wide range of pastries, cakes, and desserts, ensuring high-quality standards in taste, texture, and presentation.

### Baker Experience

*September 2023–August 2024*

Managed daily baking operations, maintained quality and presentation standards, developed new recipes, ensured compliance with food safety regulations

## Awards and Certification

### Diploma.

I have Successfully Completed Diploma in Professional English (2023)

### Diploma.

I have Successfully Completed Diploma in Hospitality (2023)

## Language

**English** - Fluent

**Tamil** - Fluent

**Hindi** - Fluent

**Arab** - Slightly