



# SUDARAKA RAVIHANSA

## Contact

Bin shabin twin tower, 703, b block, Al nahda, United Arab Emirates

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## Personal

Date of Birth : 1995.05.22

Nationality : Sri Lanka

## SKILL

- Communication Skill
- Team work and collaboration
- Attention to details
- Time management
- Problem sloving skills
- Adaptability & flexibility
- Physical stamina & Endurance
- Stress management
- Commitment to continues improvemet

## LANGUAGES

English

Hindi

Sinhala

## Objective

Objrctive-Highly experienced team member with a proven track record of excellence, having worked for 1 year at “KHUK AL TAWABEL” Restaurant in Sharjah, 5 years at Ranjith Restaurant and Bar in Sri Lanka, and 1 year at SR CATERING. Specializing in food and equipment handling, maintaining stringent storage standards, ensuring rigorous hygiene compliance, and efficiently managing inventory. Proven skills in loading and unloading supplies, replacing stocks, and maintaining accurate inventory records. Deeply committed to upholding the highest standards of health and safety, adhering to ISO protocols, and contributing to a dynamic and driven team environment. Eager to leverage my expertise to support a motivated team and drive excellence in food service operations.

## Work experience

### KHUK AL TAWABEL RESTURANT SHRAJAH (2024-2025)

#### Team Member

- Collect, pack, and arrange food and utensils as per orders. Following hygiene standards and proper food storage
- Keep tools and utensils clean and ready. Coordinate with team and report issues
- Follow company policies, including health ,safety and ISO standers

### Ranjith restaurant and bar (2015-2025)

#### Store Keeper

- Conduct daily facility inspections and maintain storage standards
- Efficient loading and unloading of consignment
- Organize and maintain store iters
- Manage inventory records and support to inventory control activities

### SR catering private Limited(2021-2024)

#### Owner and team member

- Managing daily operations
- Coordinating events and bookings
- Menu planning and development
- Food sourcing and inventory management
- Marketing and promotion
- Customer service and relations
- Staff management and training
- Financial management and budgeting
- Ensuring food safety and quality control
- Growing and developing the business

## Academic Qualifications

G.C.E Advanced Level Examination, Sri Lanka-2014

G.C.E. Ordinary Level Examination, Sri Lanka-2011

Extra certificate-Good Hygiene Practices (GHP) training Course UAE SHARJAH (2025)