

Chanaka Sankalpa Peiris

Chef De Partie

Total Industrial Experience: 06 years

Al Khail Gates, Dubai, UAE

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PRO FILE SU MMAR Y

Highly passionate "Pastry Chef" dedicated to perfecting the art of pastry preparation and baking. Known for my friendly and reliable nature, I am highly motivated and a quick learner, constantly mastering new recipes and techniques. With over 6 years of experience in the food industry, I thrive on gaining new insights while applying the skills I have acquired through both hands-on experience and comprehensive education. My commitment to excellence and continuous improvement drives me to deliver exceptional results in every culinary endeavor.

CORE COMPETENCIES

Leadership, Coaching & Mentoring | Critical Thinking & Problem Solving | Intuitive Thinking | Communication & Presentation | Multitasking & Adaptability | Teamwork & Collaboration | Time Management | Pressure Situation Handling | Self-Learning & Enthusiastic | Attention to Detail | Conversant with regulatory, legislative, and industrial changes.

PROFESSIONAL EXPERIENCE

Pullman Dubai Creek City Center - Deira, Dubai, UAE.

Demi Chef De Partie – December 2023 to present

1st Commi Chef (Kitchen in charge) – November 2021 to November 2023



Involvement:

- Operate and manage the pastry section of a kitchen, working together with the other chefs.
- Prepare a variety of baked goods.
- Decorate and present pastries and baked goods in a tasteful and beautiful way.
- Monitor and order ingredients, supplies and equipment.
- Meet with customers to discuss custom-made desserts or baked goods for special occasions.
- Ensure the bakery section of the kitchen adheres to health and safety regulations.
- Identify staffing needs, help to recruit new personnels and train them.
- Develop new seasonal recipes and menus and keep up with the latest trends.
- Inventory Purchasing and Management of Stocks

Botanik Bistro & Bars – Colombo, Sri Lanka.

1st Commi Chef (Pastry) - June 2021 to September 2021



Involvement:

- Bakes various desserts in a kitchen within a restaurant
- Demonstrating skill in baking pastries, desserts, cakes, cookies, sweets and pies.
- Maintaining the good running order of specialized pastry baking equipment.
- Monitor stocks for baking ingredients such as flour, sugar etc. and make appropriate orders within budget.
- Manages all day-to-day operations of the pastry and bakery section

Wishque.com – Colombo, Sri Lanka.

3rd Commi Chef (Pastry) - June 2020 to May 2021



Involvement:

- Cake decorators design and decorate cakes requested by customers for special occasions, such as birthdays, weddings, baby showers, and anniversaries. (Fondant Cakes, Mousse Cakes, Macaroons, Desserts)



Nationality : Sri Lankan.

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Areas of Expertized

- Ability to create & understanding recipes & ingredients.
- Hospitality principal.
- Food preparation & Culinary Arts.
- Proficiency of Baking.
- Food safety & sanitation standards.
- Inspect freshness & quality of raw materials.
- Communication /Coordination.

Computer Literacy

MS Office Tools: Word, Excel, PowerPoint, Outlook.

Extra-Curricular Activities.

- HARFA Bangkok International Rugby Tens Competition – 2017.
- National Cadet Corps all island band Competition – 2014 to 2015.
- All Island Western band Competition - 2015

Non-Related Referees

Mr.Dhammika Herath.

Executive Pastry Chef.

Pullman Dubai Creek City Center.

Deira City Center.

P.O.Box. 61871, Deira, UAE.

Tel :+971 54 3605350

- Monitoring production schedule and prioritizing tasks
- Produce sketches for designs and decorations to show customers
- Taking customers' cake orders, recording instructions and special requests, providing suitable recommendations on cake decorations and designs, and packaging bakery items.
- Decorating regular bakery items according to established bakery standards.
- Taking inventory of baking and decorating supplies and ordering new stock as required.
- Cleaning and sanitizing all work areas and ovens as well as baking and decorating equipment.

Cinnamon Lakeside – Colombo, Sri Lanka .

Trainee Chef – September 2019 to March 2020



Involvement:

- Worked closely with the Food Service Manager, Program Manager and customer Site Manager to ensure that high quality varied menu items are consistently provided
- Menu and Food Preparation Knowledge - ability to consistently prepare food according to specified recipes
- Assists in determining how food should be presented and creates decorative food displays
- Inspect the cleanliness and working condition of all tools, equipment and supplies; ensure everything complies with standards
- Prepared custom menus catering to the guest's preferences on live action stations

ACADEMIC EXPERIENCE

- Level 2 Diploma in Food Preparation and Culinary Arts – Patisserie, International Centre for Culinary Arts, Dubai.
- Diploma in Hospitality - Commercial Cookery (Patisserie), International Centre for Culinary Arts, Dubai (From 2023 to 2024).
- Advance Level of USA cheese specialist certification program, The USA Cheese Guild, International Centre for Culinary Arts, Dubai.
- Intermediate Level of the USA Cheese Specialist certification program 2023, The USA Cheese Guild, International Centre for Culinary Arts, Dubai.
- "USA Cheese Specialist™ certification program", The USA Cheese Guild, International Centre for Culinary Arts, Dubai.
- Advance Diploma in Sugar Flowers for wedding cakes - 2024
- Advance Fundamentals of Baking, Prima Baking Training Centre , Sri Lanka.
- Certificate Course for Fitness Trainers, Sri Lanka Foundation, Sri Lanka.
- Diploma in English, Aquinas Institute – Sri Lanka.
- Ordinary level [A1,B2,C2,S2], Isipathana College, Colombo 05 , Sri Lanka.

ACHIEVEMENTS

- **Heartiest of the month** at "Pullaman Dubai Creak City Center Hotel & Residencies" - 2022
- **Bronze Medal** - Emirates Culinary Build, Cake Decoration - Practical Class by Master baker at "EXPOCULIN AIRE SALON CULIN AIRE" - 2022.
- **Bronze Medal** - Emirates Culinary Build, Cake decorations Master baker at "EXPOCULIN AIRE SALON CULIN AIRE" May - 2023.
- **Gold Medal** – Two plated Desserts 100% vegan practical cookery at "Al wathba dates festival and Auction" – Dec 2023
- **Semi Finalist** - Emirates Culinary Guild, plated desserts at "Al wathba dates festival and Auction" "Dates Connection" -December 2023.
- **Gold Medal** - Emirates Culinary Build, Sweet Creations by hug at "THE EXPOCULIN AIRE SALON CULINAIRE" - May 2023.
- **Second Place** - Cultural Programs and Heritage Festivals Committee – "Abu Dhabi Vegan Dessert Competition" (Two Plated Desserts)- December 2023.
- **A Merit Award** – For Cake Decoration practical class by Master Baker at "THE EXPOCULIN AIRE SALON CULINAIRE" – May 2023
- **Gold Medal** - Emirates Culinary Build, Sweet Tartlette Creations by hug at "THE EXPOCULIN AIRE SALON CULINAIRE" - May 2024.
- **Bronze Medal** - Emirates Culinary Build, Cake Decorations practical by felchlin Switzerland at "THE EXPOCULIN AIRE SALON CULIN AIRE" May 2024.
- **Bronze Medal** - Emirates Culinary Build, Pastry Showpiece at "EXPOCULIN AIRE SALON CULINAIRE" May 2024.