



MILINDA MADUSHANKA GATAMANNA

DEMI CHEF DE PARTIE / COMMIS CHEF 1

ABOUT ME

A bright, talented and self-motivated Chef with a successful track record of impressing customers with delicious meals and creative decorative food displays. Able to expertly instruct cooks and other kitchen workers in the preparation, coking, garnishing and presentation of food to the highest standards.

Experienced in supervising of food preparation and cooking activities in a busy environment.

EDUCATION

- **International Cookery Course (2013 Jul. - Sep.)**

Colombo International Hotel School

- **Diploma in Culinary Art (2015 - 2016)**

SG Academy, Malaysia

- Hygiene, Kitchen Safety and Food Handling
- Cooking techniques
- Stock, Soup, Salads and Hot Sauce preparation

- **G.C.E. Advanced Level Examination (2011 - 2013)**

A/ Niwanthaka Chethiya Maha Vidyalaya

PROFESSIONAL EXPERIENCE

Commis Chef 1

- Awna Restaurant and Tea Lounge (Michelin Starred), Al-Ula in Saudi Arabia, 2023 Jan. - Mar.
- FIFA project in W Doha, Qatar, 2022 Nov. - Dec.

Demi Chef De Partie

- Serenity Beach Villa, Sri Lanka (3* villa) 2021 Mar.- 2022 Oct.

Commis Chef 1

- Fox Resort & Spa, Kandy, Sri Lanka (4* hotel), 2019 Sep. - 2020 Jan.
- Kapraha Sands Resort, Kalkuda, Sri Lanka (3* hotel), 2018 Feb. - 2018 Aug

Commis Chef 2

- P.F. Changes Restaurant, Dubai 2017 - 2018
- Coral Redang Island Resort, Malayasia (4* hotel), 2016 Jan. - 2016 Sep.

Commis Chef 3

- Hilton Residence, Colombo , Sri Lanka , 2013 Oct. - 2015 Sep.

CONTACT

Phone

+9471-9489933

Email

madu199411@gmail.com

Address

No:185,
Bandarapuliyankulama,
Anuradhapura, Sri Lanka

EXPERTISE

- Food Hygiene
- Food Preparation
- Planning Menus
- Cost Control
- Communication
- Leadership
- Team work

LANGUAGE

English

80%

REFERENCE

Shamal Nilantha

Sous Chef

W Hotel & Residence (FIFA Project)

Doha Qatar

Phone

+9477-3355318

Email

shamalnilantha1077@yahoo.com