

CONTACT

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- Ajanthajayalath2048@gmail.com
- 🕭 Dubai, UAE

PERSONAL DETAILS

- Date of Birth : Apr 08, 2000
 Nationality : Sri Lanka
 Gender : Male
 Marital Status : Single
 Visa Status : Cancelled Visa
- Language

: Cancelled Visa : English & Sinhala

EDUCATIONAL QUALIFICATION

HIGH SCHOOL LEVEL – 1
 Dharmasok College,
 Ambalangoda, Sri Lanka

SKILLS HIGHLIGHTS

- Intelligent and highly motived
- Good listener with great verbal communication skills
- Eye for detail and accuracy.
- Reliable, with high integrity and strong work ethic.
- Ability to work as part of a team.
- Professional appearance and attitude.
- Proactive organizational skills.

AJANTHA JAYALATH ALISANDIRIGE

OBJECTIVES

Seeking a position where I can utilize my skills and be dedicated, passionate and devoted to the given work task assigned. Eager to provide compassion and organizing abilities.

WORK EXPERIENCE

COMMI CHEF

Tony Roma's (New Name Farmer & Butcher), Marina Walk, Dubai, UAE Duration: 2022 – March 2025

- Accurately measuring meal ingredients for the Chef de Partie.
- Preparing meal ingredients, which includes seasoning of different meats as well as washing, peeling, and chopping vegetables and fruits.
- Preparing basic salads and sauces as directed by the Chef de Partie.
- Receiving deliveries and verifying that all ordered items have been delivered and are of good quality.
- Taking inventory of restaurant supplies and notifying the supervisor of low or depleted supplies.

COMMI CHEF (Hot & Cool All around Kitchen)

Salsa Restaurant Marina, Dubai, UAE

Duration: 2021 - 2022

- Assist in the preparation and cooking of dishes.
- Follow recipes and presentation specifications.
- Ensure the highest standards of hygiene and safety in the kitchen.
- Prepare ingredients for cooking, including washing, peeling, and chopping.
- Maintain a clean and organized work environment.
- Assist with inventory management and stock rotation.
- Work closely with senior chefs to learn and develop culinary skills.
- Ensure all dishes are prepared to the highest standards.

KITCHEN HELPER

Taj Bentota Resort, Sri Lanka Duration: 2019 - 2021

- Preparing meal ingredients for the cook, which includes washing, peeling, cutting, and slicing ingredients.
- Assisting kitchen staff to unload food supplies from delivery trucks.
- Properly washing and drying all dishes, utensils, cooking instruments and cutting boards.
- Neatly putting away all utensils, cooking instruments, dishes, and cutting boards in their respective places.
- Packing take-out orders as needed.
- Removing garbage, replacing garbage bags, and washing garbage cans.

PROFESSIONAL SKILLS

- Endurance to stand and walk for long hours.
- Flexible work hours.
- Friendly disposition.
- Excellent coordination skills.
- Excellent communication skills.
- Excellent customer service skills.

DECLARATION

I hereby confirm the above information given is true and correct to the best of my knowledge.