



K.M. THARUN THENUKA

COMMIS i

PERSONAL INFORMATION

Full Name: Konara Mudiyansele
Tharun Thenuka Jayampathi
Bandara

Date of Birth: 17/06/1997

Passport No: N5565174

CONTACT

- ☎ 0556610296
- ✉ tharunthenuka9@gmail.com
- 📍 Dubai- United Arab Emirates

AREAS OF EXPERTISE

- Food preparation
- Planning menus
- Cost control
- Kitchen hygiene
- Catering
- Hospitality
- Food for special occasions

SKILLS

- Commercially minded
- Ability to delegate
- Creative flair
- Leadership
- Time management

ABOUT ME

A 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, cooking, garnishing, and presentation of food to the highest standards. Experienced in the planning, directing, and supervising of food preparation and cooking activities in a busy environment.

Looking for a suitable Chef position with an exciting and innovative restaurant.

WORK EXPERIENCE

COMMIS i
2018-2024

Jhon Keels Group – JMSL, Colombo 2

Responsible for the operational management of the Hot Kitchen and Pastry and Bakery departments.

- Supervised more than 15 employees in both departments.
- Ensuring the kitchen is a safe environment to work in.
- Estimates food stocks, ordering supplies for the outlets supervise portion control and quantities of preparation to minimize wastage and ensure customer gets value for money.
- Responsible for ensuring an outlet product quality and standard before the product gets to the customer.

Ensuring FIFO policy is followed.

Responsible for orienting, training, and coaching and evaluation of new kitchen staff.

- Various kinds of Indian, Chinese, dishes.
- Sushi range
- Salad range
- Different varieties of Sandwiches
- Pizzas
- Soup, Noodles and Pasta
- All kind of bakery, sweets, and hot and cold beverages

LANGUAGES

SINHALA

ENGLISH

REFERENCE

Mrs. H.K.L. Nirmala

Senior Executive

Department of Service Assurance

John Keells Holdings (PVT) Ltd

Mobile: +94 76 546 0780

Email: lakshminirmala.hk@gmail.com

Mr. Lochitha Lakshan

Executive

Department of Fresh Food

John Keells Holdings (PVT) Ltd

Mobile: +94 76 3577461

Email : lochitha.jms@keels.com

COMMIS ii
2017-2018

Jhon Keels Group – JMSL, Colombo 2

Preparing specific components of dishes, cooking certain elements, and handling intricate techniques.

COMMIS iii
2016-2017

Hotel Janaki, Colombo, Sri Lanka

Assist higher-ranking chefs such as Commis II and Chef de Partie to preparing and cooking dishes.

TRAINING COOK
2015-2016

Hotel Janaki, Colombo, Sri Lanka

Prepare and present classic Chinese, Indian, Japanese, Italian and English dishes so they are ready for guests at the right time.

Prepare various type of cold kitchen dishes.

- o Canapies
- o Thai Salad
- o Hawaiian Salad
- o Club Sandwich
- o Mexican Bean Salad
- o Chicken Pasta Salad
- o Greek Salad

EDUCATION

- o G.C.E. Ordinary Level - Dharmapala Vidyalaya - Kottawa , Sri Lanka
2013

CERTIFICATION

- o Food & Beverage Management - University of Bocconi (Coursera)
2021
- o International Cookery Course - Asian Lanka Hottel school, Sri Lanka
2014