



**Dimantha Lakmal**

**Contact :**

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**Email address :**

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**Current Location :**

Abu - Dhabi – UAE

**Availability :**

Immediately

**Country Experience :**

UAE : 02 years

Sri Lanka : 05 years

**Professional Qualifications :**

Hotel Management Course, Swiss Lanka Hotel School.

Master Barista Program, Emery School of Coffee & Amberly Place Coffee Academy.

## Career Objective

As a person who has 07 years' experience obtain a position at your company. Because I am seeking employment with a company where I can use my talents and skills to grow and expand the company. I want to excel in this field with hard work, perseverance and dedication and I am seeking a competitive and challenging environment where I can serve your organization and establish an enjoyable career for myself.

## Working Experience

- Worked as a waiter-Barista at Roast Pastries Coffee Shop L.L.C. (2024)
- Worked at Hotel Al-Hamra City Season, Abu-Dhabi. (2021 – 2023)
- Worked as a Barista at Sugar Bistro & Wine bar restaurant Colombo – Sri Lanka for 2 years. (2016 - 2017)
- Worked as a Barista at Hotel Waters Edge Baththaramulla – Sri Lanka for 1 year. (2015)
- Worked as a helper for 06 months & as a Weiter for 01 1/2 year at Hotel Kingsbury Colombo – Sri Lanka. (2012 - 2014)

## Professional Qualifications

### CERTIFICATE IN HOTEL OPERATIONS.

#### (Swiss Lanka Hotel School)

- |   |               |
|---|---------------|
| ➤ Food preparation and Culinary Arts    | <b>Pass</b>   |
| ➤ Food and Beverage Services            | <b>Pass</b>   |
| ➤ Reception Operation and Services      | <b>Credit</b> |
| ➤ Accommodation Operations and Services | <b>Pass</b>   |
| ➤ Certificate in Basic English Course.  |               |

### MASTER BARISTA PROGRAM

#### (Emery School of Coffee and Amberly Place Coffee Academy)

### Final Examination Results

- Practical Exam: 90/100 Theory Exam: 85/100

### Topics Covered

1. The Coffee Revolution - The history of coffee/ the culture associated/why it's on the rise.
2. Where coffee comes from - From the bean belt to our roaster and in to your store.

## Personal Details

**Name in Full:**

Weraherage Dimantha Lakmal Perera

**Date of Birth:** 13/08/1994

**N.I.C. No.:**

942264020V

**Passport No.:**

N5694711

**District**

Gampaha

**Civil Status:** Single

**Gender:**

Male

**Nationality:** Sri

Lankan

**Religion:**

Buddhism

**School Attended:**

Kelaniya President's College –  
Sri Lanka

3. Understanding coffee - Arabica or Robusta, single-origin.

Understanding the varieties.

4. Know your espresso machine - From group heads to steam arms and everything else between.

5. Express espresso - How to grind, dose, tamp and extract and produce a perfect shot of coffee.

6. The importance of the grinder - How to set it just right and why it won't grind your gears.

7. The art of milk - Correct temperature and frothing techniques.

8. Preparation of cappuccino and latte.

9. Technical tools - Why the tools of the trade are important when making the perfect coffee.

10. Specialties - Learn about specialty coffees and then create them.

11. Cleaning - Vital advice on how to keep your equipment in pristine working order.

12. Practicing making coffee.

13. Role-play as a demo - How to run a coffee operation.

14. Standard coffee recipes & new recipe development techniques.

15. Making Coffee. Speed & Timing.

## Extra-curricular Activities

- Member of school cricket team in 2009.
- Member of school English Society.

## Non-related Referees

Mr. Nirodha Jayakodhi  
Executive Head Barista,  
Costa Coffee shop  
Dubai.  
+9471 7474088

## Declaration

I hereby certify that the above details furnished by me are true and accurate to the best of my knowledge.