

CURRICULUM VITAE

IRAJ WIJEWARDANA

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Hardworking and dedicated Pastry and Bakery Commis with a passion for creating delectable desserts and baked goods. Possessing a strong foundation in pastry techniques, I am skilled in preparing a wide range of pastries, bread, cakes, and desserts. With a keen eye for detail and a commitment to maintaining high standards of quality and presentation, I strive to deliver exceptional culinary experiences, I derive joy from bringing happiness to people through my culinary creations.

Seeking an opportunity to contribute my skills and creativity to a renowned Hotel / bakery or pastry shop.

Key Competencies/Skills

Pastry Techniques | Baking | Dessert Preparation | Dough Preparation | Mixing | Shaping | Baking Equipment | Decorating | Ingredients Knowledge | Food Safety and Sanitation | Attention to Detail | Time Management | Collaboration | Organizational Skills | Inventory Management | Piping Techniques | Glazes and Toppings | Cleanliness and Hygiene | Teamwork | Creativity | Time Management

Work Experience

Pastry Commis III

Lavanga Resorts & Spa, Hikkaduwa (November 2022 - May 2023)

- Organized, coordinated, and replenished buffet stations.
- Baked, crafted, and adorned cakes, cookies, buns, desserts, pastries, juices, and specifically designed dummy cakes for weddings.
- Facilitated smooth transition during morning and night shift changes.
- Managed inventory levels, ensuring timely restocking.
- Prepared and garnished food platters according to guest preferences and menu requirements.
- Executed simple fruit carvings for aesthetic presentation.

Pastry & Bakery Cook

Keels, Jaykay Marketing Services (Pvt) Ltd (March 2022 – September 2022)

- Expertly mixed, proofed, shaped, and baked dough for baguettes, buns, and breads.
- Skillfully prepared a variety of sweets and fillings for buns.
- Meticulously completed production sheets and collaborated with the supervisor to replenish inventory.
- Ensured cleanliness of tools and maintained a tidy kitchen area.
- Committed to upholding personal and food hygiene standards at all times.

Trainee Commis - Pastry and Bakery

Aranya Beach Bungalows (Pvt) Ltd (January 2020 – December 2020)

- Understanding techniques, and equipment used in the kitchen.
- Operating baking ovens, mixers, and other kitchen equipment under the guidance of a more experienced chef.
- Monitoring baking and cooking times, temperatures, and quality of the products.
- Measuring and mixing ingredients, following recipes, and preparing the dough for bakery items.
- Maintaining cleanliness and hygiene in the kitchen area
- Cleaning work surfaces, equipment, and utensils regularly to ensure food safety and compliance with health regulations.
- Properly handling and storing ingredients, including perishables, dry goods, and dairy products.

Professional Qualifications

• Certificate In Cake Baking & Decorating

National Youth Services Council (July 2023 – Present)

• Trade Certificate in Bakery and Pastry Cook Program

National Apprentice and Industrial Training Authority, Sri Lanka Under Jaykay Marketing Services (Pvt) Ltd (September 2022)

• Certificate in Restaurant and Bar Service

Sri Lanka Institute of Tourism and Hotel Management (September 2021)

• English Language Course

British Council, Sri Lanka

Personal Details

• Full Name : Peli Henage Iraj Indramal Wijewardana

Name with Initials : P H I I WijewardanaAddress : Ambalangoda, Sri Lanka

Date of Birth : 17th March 1993

• Gender : Male

NIC : 930770981V
Civil Status : Married
Religion : Buddhism

Referees

Mrs. Anusha De Alwis Frydman

Marketing Manager & Owner Lavanga Resort and Spa, Hikkaduwa, Sri Lanka Email: info@lavanga.lk Mobile: (+94)77 012 6200

Mr. Buddhika Manage

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