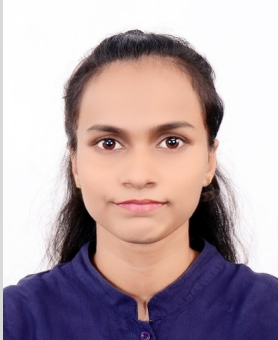


CURRICULUM VITAE

M.S.H.Shavindani Fernando
harshanishavindani @gmail.com



PERSONAL INFORMATION

Date of Birth : 10/11/2000

Birth Place : Negambo

Age : 24 years

Civil Status : Married

Religion : Buddhist

Nationality : Sri Lankan

Passport No : N 901486

Contact No :

+971559322400

EDUCATION

Collage / High Education

- G.C.E Ordinary Level Passed
- G.C.E. Advanced Level Passed

LANGUAGES KNOWN

- English and Sinhalese

Objective

To face challenges and be in a responsible position that will shares my potentials and abilities.

Skills

- ❖ Excellent in communication skills in written and verbal English
- ❖ Computer literate (Word, Power Point, Internet, E mail and Web)
- ❖ Possess multitasking abilities
- ❖ Customer service skills
- ❖ Housekeeping
- ❖ Understanding job responsibilities
- ❖ Taking responsibilities
- ❖ Customer focus
- ❖ Recognize differences
- ❖ Team Work
- ❖ Adaptability
- ❖ I have the ability and experience to make any food in the bakery category
- ❖ Basic knowledge of cake making is also available

WORK EXPERIENCE

❖ KEELLS SUPERMARKET SRILANKA NEGAMBO Worked as a **VEGETABLE AND FRUITS PACKER (2019 NOV – 2020 JULY)**

- Pull, pack, weigh, and label products based on daily orders.
- Ensure all packages are properly packaged and sealed.
- Meet the specifics of customer order in a timely manner.
- Log relevant shipping, order and label paperwork.
- Keep products separated, organized and accessible.

❖ WASANA BAKERS (PVT) LTD SRILANKA NEGAMBO Worked as a **PASTRY AND BAKERY PROFESSION (2020 SEP – 2021 JUN)**

- Operate and manage the pastry section of a kitchen, working together with the other chefs.
- Prepare a variety of baked goods.
- Decorate and present pastries and baked goods in a tasteful and beautiful way.
- Meet with customers to discuss custom- made desserts or baked goods for special occasions.
- Ensure the bakery section of the kitchen adheres to health and safety regulations.
- Develop new seasonal recipes and menus and keep up with the latest trends.
- Manages all day – to-day operations of the pastry and bakery section of the kitchen.

❖ **COMPLETELY DONE
FOR CROSS TRAINING
F&B DEPARTMENT AS
A PASTRY CHEF 2022
DELTA HOTELS BY
MARRIOTT JBR**

- ◆ CHEESECAKE
- ◆ BROWNIE
- ◆ COOKIES
- ◆ CHURROS
- ◆ FROZEN YOGURT
- ◆ FUDGE
- ◆ CUPCAKE
- ◆ DOUGHNUT
- ◆ PANNA COTTA
- ◆ PIE
- ◆ PUDDING
- ◆ MACARON
- ◆ TART etc.

**COMPLETELY
DONE FOR CROSS
TRAINING F&B
DEPARTMENT AS A
BARISTA COFFEE
ARTIST 2024
DELTA HOTELS BY
MARRIOTT JBR**

- Clean or sterilize dishes, kitchen utensils, equipment, or facilities.
- Place food servings on plates or trays according to orders instructions.
- Remove trays and stack dishes for return to kitchen after meals are finished.
- Prepare food items, such as sandwiches, salads, soups, or beverages.
- Examine trays to ensure that they contain required items.

❖ **DELTA HOTEL BY MARRIOTT JUMEIRAH BEACH**
Worked as a ROOM ATTENDANT and PUBLIC AREA ATTENDANT
2021.10.14 up to date.

- ❖ Responsible for cleaning and arranging rooms.
- ❖ Inspects rooms and makes sure that all facilities are in good condition.
- ❖ Responds to all concerns of the guests efficiently and reporting any undue incidences that may have caused discomfort to the guests.
- ❖ Assists guests in familiarizing themselves with the guest house areas and facilities.
- ❖ Ensured to stocks all carts details cleaning supplies, amenities, and lines and transport to assigned guest room and positions securely
- ❖ Reported all "Refused Services" and "Privacy" request supervisor and ensured to replace all guest amenities as needed.
- ❖ Communicated needs with housemen and supervisor regularly and recorded accurate room status to assignment daily.
- ❖ Performed duties with attention to detail, speed, accuracy, follow-

✓ **Characters References** : Available upon request.
I confirm that the information go given above are true and correct to the best of my knowledge.