**Curriculum Vitae**

**Prasanna Sanjeewa.**

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 ***prasannasanjeewa4g@gmail.com***

* ***Job objectives and career goals:***

***My intention is to work at a value adding capacity in an esteemed organization to give my full commitment for overall value creation of business and reaching an executive position as a Junior Sous Chef within 3 years.***

* ***Experience***
* ***Started career as a 1st Commis baker in pastry and bakery at Oberoi Hotels & Resorts (5\*) in Dubai UAE, since 05th of January 2020.***
* Administrate trainee Commis in the pastry kitchen.
* All-rounder both in Pastry and bakery sections.
* ***Three Years working experiences at Hilton hotels in Pastry and Bakery.***
* ***One year working experience as a Commis in pastry and bakery at Hilton pre-opening, Riyadh, Saudi Arabia since 19th of September in 2018 to 13th of December 2019.***

* Taking part in Pastry competitions by Hilton.
* Achieving the “Best team player” in the kitchen.
	+ Maintaining proper baking degrees.
* ***Two year working experience at Hilton, Colombo, Sri Lanka (from 11th July 2016 to 13th August 2018) as a trainee Commis in pastry and bakery.***
	+ Participating in training programs held by training department of Hilton.
	+ Assisting foreign Chefs who come to the hotel for induction programs.
* ***Six months training work experience at hotel Galadari, in Colombo as a Stuart/ bar attendant under the Food & Beverage department.***
	+ Wiping cutleries and crockeries.
	+ Labeling Buffet items.
	+ Working as a bar attendant.
	+ Providing guest service (Silver service, American service…. Ext.)
* ***One year training experience at the front office department of Cinnamon Bey hotel,(5 star Resorts) Beruwela from August 2013 to July 2014 as a,***
* Receptionist
* Telephone operator
* Front Office Cashier
* Reservation handler
* ***Professional Qualifications***
* ***Successfully followed hotel management 3years four basic certificate level courses at Sri Lanka Institute of Tourism & Hotel Management (SLITHM).***
* Completed Front Office (Hotel Reception) basic successfully in batch 016 with a “C” pass at SLITHM. (6 months)
* Completed Hotel Housekeeping basic successfully in batch 008 with an “A” pass at SLITHM. (6 months)
* Completed Food & Beverage basic in batch 009 with a “B” pass at SLITHM. (6 months)
* Successfully completed Professional Cookery in batch 021 with a “B” pass at SLITHM. (6 months)
* ***Three years Certificate course in Advance English @ St. Anthony’s English School.***
* ***Passed IELTS with a band score of 6.0 in August 2017.***
* ***Technical Qualifications***
* Diploma in Microsoft Office at ICET Computer Institute.
* Diploma in computerize accounting at ICET Computer Institute.
* Diploma in Graphic Designing at ICET Computer Institute.
* Diploma in IBM

AS400

SQL 400

Query 400, OS 400 at ICET Computer Institute.

* ***Extra-Curricular Activities***
* Member of school Chess team.
* ***Other Qualifications***
* Good Command in English.
* Good Computer Literacy Skills.
* Good Leadership skills.
* Passed Buddhist school Final Certificate Examination with a credit pass in 2006.
* ***Personal profile***

 Address : No 20/B, Bandaranayaka Mawatha, Asgiriya, Gampaha, Sri-

 Lanka.

 Passport num. : N7114807

 Gender : Male

 Civil Status : Single

 Date of Birth : 13.07.1990

 Religion : Buddhist

* **Non-related Referees**

Mr. Mohamed Almonajed, Mr. Ranjith Kapukotuwa, Executive Sous Chef, Pastry Chef,

 Hilton, Hilton,

 6623 Al Shohadaa, POBOX 1000,

 Eastern Ring Road, Colombo,

 13241-2892, Sri Lanka.

 Riyadh, Saudi Arabia.

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 I hereby certify that the above particulars are true & correct.

 05/04/2020 Prasanna