*** asasikasameera***

 asasikasameera.365150@2freemail.com

***POSTOFPASTRYSOUSCHEF***

*IwishtorequestyoutokindlyacceptapplicationforPASTRYsouschef positioninyouresteemedcompany.Havingcompletedmyprimary educationin2007andjoinedthehospitalityindustryasaTraineecook since2007tocinnamongrandhotel3rdCommisposition,inpastrybakery. Therefore,Icancontinuetoserveinthehospitalityindustry.*

*BecauseofmytrainingandmyexperienceinQatar,Maldives,Dubai,Iam preparedtomeetandeventrytoexceedthegoalssetbyyourhigh standard.Mydedicationandprofessionalismyforservicetoyourguestis equaltomyrespectormyco****l****eagueandmybeliefinbeinga“Team Player.”*

*Thankyouverymuchforsparingyourvaluabletimetoreviewmy applicationandtheinterestshowinit.Ianticipatebecomingapartofyour esteemedorganization*

*Ilookforwardforafavorableresponsefromyou.*

***CAREEROBJECTIVE***

*ToobtainapositionwithaprogressiveconcernwhereIcanutilizemyknowledge, experience,ski****l****&energyandtoensureaneffectivecontributiontocompany’sgrowth. Enthusiastictogainadditionalknowledgeandexperienceforfutureadvancement*

***PROFILE***

* *Anhonest,highlyefficient,hardworking,enthusiastic,bestoutstanding,good commitmentandself-motivatedindividualwiththoroughknowledgeofhospitality industry.*
* *Hardworkingindiversifiedworkenvironmentcaneasilyadjusttothenew workloadassignedandworkunderpressure.*
* *Havetheabilitytoeffectivelydealwithindividualsfroma****l****backgroundand professionallevels.*

***ACADEMICPROFILE***

* Successfu****l****ycompletedthecourseofNVQlevel’3’pastryandbakerycoursewin-stonehotelschool(2007)*

* *PassedG.C.E.(O.L)Examinationat2005*
* *2011Diyafa(QATAR)HaveWinnerBronzemedalNoveltyCake*
* *2012Diyafa(QATAR)HaveWinnerBronzeMedalPetitFours*
* *HACCP level2Certificate-2013-8-FSAASIA*
* *HACCPpersoninchargepiclevel3Certificate(Dubai)2014-8-26to2019-8*

*-25-HIGHFIELD*

***WORKEXPIERENCE***

* *Ihaveworkedas3rdcommiChefatcinnamongrand(srilanka)-2007-2008*
* *Ihaveworkedas2ndcommiChefatmarinabenthotahotel-2009-2011*
* *Ihaveworkedas2ndcommiChefatuk(urbankitchensrilanka)-2008-2009*

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| --- | --- | --- |
| ** | *nd* |  |
| *Ihaveworkedas2 commiChefat2011to2013lenotreparis(DOHAQATAR)* |  |
| ** | *Ihaveworkedascommi1atkuramathiislandresort(Maldives)-2013-2014* |  |
| ** | *IhaveworkedasaAstpastrychefatCocosiaArtisanChocolate-2014-2014* |  |
| ** | *IhaveworkedasapastrychefdepartieatJunoonResturant-2014-2016* |  |

***PRESENTEMPLOYMENT***

*CompanyName:TambaResturant(AbuDhabi)*

*Position-pastrychefUpToDate 2016-10-25*

***RESPONSIBILITY***

*Planandorganizethepreparationandcookingoffoodinanumberofsetings. Orderfood,kitchensupplies,andequipment*

*Demonstratetechniquestocooksandadviseoncookingprocedures*

*Prepareandcookfood.*

*Dividefoodintoportionsandaddgravies,sauces,andgarnishes.*

*Explainandenforcehygieneregulations.*

*Freezeandpreservefoods.*

*Highlevelofpersonalcleanliness*

*Goodcommunicationski****l****s.*

*Punctuality*

*Abletoworkunderpressureandstaycalmindifficultsituations*

*Maintainingthequality&standardsofa****l****thekitchenequipment’s*

***EXPERIENCE&SKILLS***

* *IcanspeakandunderstandtheEnglish*
* *Ihavegoodknowledgeonbasiccakesanddessertfoodandalacarte.*
	+ *Ihavetospecializedknowledgeinicecreamproduction*
	+ *IhaveSpecializedKnowledgeinChocolateProduction*

***PERSONNELPROFILE***

*DateofBirth* *:05December1989*

*Age* *:27years.*

*Gender* *:Male.*

*CivilStatus* *:Single*

*Nationality* *:SriLanka*

*Religion* *:Buddhist*

*Isincerelyhopetheinformationprovidedissufficienttomakeafairjudgmentofthe natureoftheworkalongwithexperiencewhichIhavegainedformetobeconsidered fortheaboveposition.Iwi****l****carryoutmydutiestothebestofmyability.*

***Date-*** ***w.asasikasameera***