

# THAMOD LAKSHITHA

CHEF



## CONTACT DETAIL

📍 Medahena Rd, Welegoda,  
Matara, Sri Lanka.

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## EDUCATION

Obtained the Certificate Course in  
Hotel Management from Institute of  
International Hotel School Colombo 04  
[ 2014 -2013 ]

## PERSONAL DETAIL

Date of Birth : 1993-10-17  
NIC NO : 932910705V  
Gender : Male  
Civil Status : Married  
Nationality : Sri Lankan  
School Attended : MR/ Akuressa M.V

## SKILL

Food Safety  
Cost Control  
Cooking  
Baking  
Food Preparation  
Kitchen Management  
Health & Safety  
Team Management  
Team Work  
English

## SUMMARY

Experienced commi chef with 8+years of culinary experience in high – end hotels. Adept in menu planning and preparation, food presentation in pastry & bakery have all the knowledge in kitchen department.

## WORK EXPERIENCE

### COMMI CHEF [2023 – 2022] P & O CRUISES SHIP AUSTRALIA

Always check the baking oven.  
Working in Production at the Bakery.  
Making all production item. Good team work.  
Working long hours.  
Making large quantities of food at once.  
Working under pressure.  
Time Management.

### COMMI CHEF [2022 – 2019] THE LIGHTHOUSE HOTELS PLC GALLE, SRI LANKA

Always making food with a high standard and good ingredients.  
Prepared all bread variety and dessert.  
Mice a place for breakfast, lunch, dinner make it order for our guests.  
Prepared food for functions.

### COMMI CHEF [2019 – 2017] TEARDROP HOTELS BALAPITIYA, SRI LANKA

Prepared and cook for ala carte. Prepared basic food and learned about portion sizes, teamwork and other essentials.  
Maintained food costing and food hygiene.

### COMMI CHEF [2017 – 2017] EDEN RESORT & SPA BERUWALA, SRI LANKA

Prepared all bread item and always helped in pastry kitchen. Learned new dessert variety.  
Maintained and cleaned all Kitchen Appliances

### COMMI CHEF [2016 – 2015] VENDOL RESORT& SPA WADDUWA, SRI LANKA

Hard working and long Hours Helped the demi Chef & Chef de Party.  
Prepared creative bread & dessert buffet.  
Helped the hot Kitchen for the busy time.

### TRANING [2015–2014] SRI LANKAN CATERING AT BANDARANAYKE AIRPORT KATUNAYAKE

Cooked the exact number of foods requested by airport passengers, working on several different orders simultaneously.  
Learned how to use oven, dough sheeter, mixing bowls.  
Hard working & Time Management