

CHAMILA PEIRIS

Head Pastry and Bakery Chef

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EXPERIENCE

Head Pastry and Bakery Chef

Urth Caffe Restaurant

05/2023 – Present

City Walk, Dubai, UAE

- Oversee all pastry operations, ensuring quality and safety standards.
- Lead and train pastry team for consistent excellence.
- Develop innovative and visually appealing pastry menus seasonally.
- Collaborate with culinary team for cohesive dessert offerings.
- Conduct quality checks on pastry items for consistency.
- Manage inventory levels and cost control for pastry.
- Implement and enforce strict food safety protocols strictly.
- Train and mentor junior pastry staff on techniques.
- Research and experiment with new pastry trends regularly.
- Participate in menu costing and pricing for profitability.
- Coordinate with front-of-house for seamless dessert service.
- Foster positive teamwork environment in pastry kitchen daily.

Head Pastry and Bakery Chef

Urth Caffe Restaurant

12/2021 – 04/2023

City Walk, Dubai, UAE

Pastry Sous Chef

Royal Catering Service

09/2019 – 11/2021

Abu Dhabi, UAE

Pastry Sous Chef

Sasha Transit Hotel – 3 Star

08/2017 – 08/2019

Seeduwa, Sri Lanka

Pastry Sous Chef

Ramada Hotel – 4 Star

04/2015 – 06/2017

Manama, Bahrain

- Assisted Head Pastry Chef in overseeing pastry operations.
- Supervised pastry team in Chef's absence and delegated tasks.
- Prepared and plated desserts per recipes and standards.
- Managed daily pastry production schedule and workflow efficiently.
- Conducted training sessions for pastry staff on techniques.
- Ensured proper labeling, storage and rotation of ingredients.
- Maintained cleanliness and organization of pastry kitchen areas.
- Collaborated with culinary team for special events/functions.

SUMMARY

Accomplished **Head Pastry and Bakery Chef** with **over 22 years** of experience in the pastry and bakery field across **UAE, Bahrain, Qatar** and **Sri Lanka**. Strong leadership skills, expertise in menu development, creativity and attention to detail. Proven track record of overseeing operations, training teams and ensuring quality and safety standards. Passionate about seeking new opportunities to contribute expertise and drive innovation in the pastry industry.

LANGUAGES

English – Fluent

Tamil – Intermediate

Sinhala – Native

SKILLS

Leadership

Pastry and Baking Expertise

(Sourdough Bread, French Baguette, Quiche Lorraine, Tiramisu Cake, Panna Cotta, French Croissant, Almond/Chocolate Croissant, etc.)

Menu Development

Creativity

Time Management

Attention to Detail

Quality Control

Training and Mentoring

Problem-solving

Food Safety and Hygiene

EDUCATION

Diploma in International Cookery

2002

G.C.E. Ordinary Level

Isipathana College

12/2001

Colombo, Sri Lanka

Chef de Partie - Pastry/Bakery

Emporio Armani Italian Restaurant

 01/2012 – 03/2015  Doha, Qatar

- Prepared and executed daily Hot Kitchen production assignments.
- Followed recipes precisely to maintain consistency and quality.
- Assisted in plating and presenting desserts attractively.
- Maintained clean and organized workstation throughout service.
- Adhered to food safety guidelines for pastry handling.
- Monitored and reported inventory levels of pastry supplies.
- Coordinated efficiently with other kitchen stations as needed.
- Received training and guidance from senior pastry chefs.

Demi Chef de Partie - Pastry/Bakery

The Galadari Hotel – 5 Star

 11/2010 – 12/2011  Colombo, Sri Lanka

Demi Chef de Partie - Pastry/Bakery

Gulf Hotel Bahrain – 5 Star

 10/2009 – 10/2010  Manama, Bahrain

Demi Chef de Partie - Pastry/Bakery

Cake Avenue

 03/2008 – 09/2009  Manama, Bahrain

Demi Chef de Partie - Pastry/Bakery

Al Mushrif Palace – Royal Court /King’s Palace

 01/2006 – 02/2008  Manama, Bahrain

- Assisted senior Chef de Partie in pastry preparation tasks.
- Followed instructions from superiors for baking/pastry assignments.
- Handled basic dough making and baking of breads.
- Produced simple pastry items like cookies and muffins.
- Learned plating and garnishing techniques for dessert presentation.
- Maintained cleanliness and organization of assigned work areas.
- Restocked pastry ingredients and supplies as directed.
- Attended training sessions to improve pastry skills further.

Commis Chef 1 - Pastry/Bakery

Taj Samudra Hotel – 5 Star

 02/2005 – 12/2005  Colombo, Sri Lanka

Commis Chef 2 - Pastry/Bakery

The Fab Restaurant

 01/2004 – 01/2005  Colombo, Sri Lanka

Commis Chef 3 - Pastry/Bakery

Chariot Restaurant

 06/2003 – 12/2003  Colombo, Sri Lanka

Commis Chef 3 - Pastry/Bakery

Royal Bakery

 12/2002 – 05/2003  Colombo, Sri Lanka

PERSONAL DETAILS

Gender

Male

Date of Birth

20/11/1985

Nationality

Sri Lankan

Civil Status

Married