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Jagath Ranasinghe

Objective

I am seeking a position as a Cook

I am practical and results oriented. My education in Culinary Arts and Hospitality management along with Food Science is backed by extensive hands on experience in cooking, a sound understanding of cooking fundamentals and use of ingredients. I enjoy incorporating many types of cooking styles in creating fusion menus. I am also very good at scaling recipes and costing recipes. I am willing to take part in a test for you to judge my skill level.

January 2013 – Present UCSC Santa Cruz CA

Senior Cook

Prepare special menus for late night food production

Create fusion food that is fresh and flavorful

Train junior cooks and students on cooking fundamentals and skills

November 2010 – November 2012 Saratoga Retirement

Saratoga CA

Cook

- Prepare Breakfast/Lunch/Dinner for residents
- Plan full menus when necessary and prepare food according to menus
- Prepare food for special events when necessary
- Provide guidance to junior cooks in food preparation techniques
- Introduced a system to expedite food tray line and improve efficiency

June 2001 – August 2008 Compass Group (FV)

Menlo Park CA

Foodservice Supervisor

- Improved food quality, safety standards and production methods. Increased volume by 50%, reduced food cost by 5% while maintaining efficiency and integrity
- Worked with multiple departments in providing flawless customer service to central location and 7 satellite operations
- Pioneered the redesign and remodel of the kitchen to handle 1000 meals a shift capacity
- Implemented an inventory management system that provides real time inventory value without manual updating of prices and also allowing quick real time costing of recipes
- Team Leader in high profile receptions/dinners entertaining guests utilizing skills in food preparation, budget projection, personnel management, and event coordination

April 1998 – May 2001 Zelen Santa Cruz CA

Owner/Operator

- Established food safety standards, food projection, procured food supplies/equipment, managed food inventory, food service personnel, operating budget
- Planned unique, nutritionally balanced menu, incorporating Indian curries dishes and other Asian ingredients into California fusion cooking and vegetarian menus
- Marketed the business successfully to local community
- Received many commendations from local community for outstanding service

Education

- Feb 2008 BS National Science San Jose State University (enrolled)
- AA Culinary Arts and Hospitality Management (Honors) – Cabrillo College Aptos
- AA Mathematics, Cabrillo College, Aptos (Honors) – Cabrillo College Aptos
- BA in Life Science

Volunteer Work

St. Michael's Church – Honolulu, Hawaii

Choir and Singing – Honolulu, Hawaii