



DAMMIKA HERATH

25+ Years Experienced
Executive Pastry Chef
At Pullman Dubai Deira City
Centre Hotel



Dammika Herath



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Pullman Dubai Creek City Centre - Hotel & Residencies, P.O. Box 61871, Dubai, UAE



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12th October 1977

Experience



- ⇒ **Pullman Dubai Deira City Centre Hotel - Dubai Deira Creek, Dubai, UAE**
Executive Pastry Chef
(From October 2021 - Present)
- ⇒ **Deira City Centre Hotel - Dubai Deira Creek, Dubai, UAE**
Pastry Chef
(From December 2018 - October 2021)
- ⇒ **Radisson Blu Hotel - Dubai Deira Creek, Dubai, UAE**
Pastry Chef
(From December 2012 - November 2018)
- ⇒ **International Hotel, Dubai, UAE**
Assistant Pastry Chef
(From June 2009 - November 2012)
- ⇒ **International Hotel, Dubai, UAE**
Demi - Chef de Partie
(From March 2008 - June 2009)
- ⇒ **Dubai World Trade Centre, Dubai, UAE**
Commis 1, Pastry and Bakery
(From December 2004 - November 2007)
- ⇒ **Inter Continental Al Ahsa, Saudi Arabia**
Junior Demi - Chef de Partie, Pastry (Opening Team)
(From April 2002 - December 2004)
- ⇒ **Holiday Inn Hotel (Now Ramada Colombo), Sri Lanka**
Commis II
(From March 2000 - March 2002)
- ⇒ **Greenwood Holiday Inn Hotel, Sri Lanka**
Trainee
(From January 1999 - July 2000)

Profile



Experienced pastry chef with 25+ years in South Asian and Middle East luxury hotels seeking new opportunity to utilize expertise in crafting exquisite pastries & desserts, managing high-volume production, and leading teams to success. Passionate about culinary excellence and innovation, eager to make a positive impact on an organization that shares these values.

Professional



- ⇒ Pastry Development Committee Leader Emirates Culinary Guild (UAE)
- ⇒ Senior Member of the Emirates Culinary Guild (UAE)
- ⇒ Founder and Executive Committee member of the Sri Lankan Hospitality Professionals Association (UAE)
- ⇒ Executive Committee member of the Toastmaster International (SLP) (UAE)

Skills



- ⇒ Team Player
- ⇒ Effective Communication Skills
- ⇒ Strong Presentation Skills
- ⇒ Strong People Skills
- ⇒ Organizing and Event Management Skills
- ⇒ Time Management
- ⇒ Commitment
- ⇒ Problem Solving

Education



Academic

- ⇒ Bachelor of Business Administration - Jaipur National University (Sodel) (2020 - 2022)
- ⇒ Successfully Completed National Certificate Baker (Pastry & Bakery) NVQ level 4 VTA (Vocational Training Authority) Sri Lanka (2022)
- ⇒ Successfully Completed GCE A/L Examination (2015) (Online)
- ⇒ Successfully Completed GCE A/L Examination (1997)
- ⇒ Successfully Completed GCE O/L Examination (1994)

Trainings and Courses

- ⇒ Successfully Completed Pastry Judging Seminar World Association of Chef Societies 2025
- ⇒ Successfully Completed the PME Five Star Sugar Artist (UK) Certificate RLClemant Cake Decoration School 2024
- ⇒ Successfully Completed a Competition Seminar from the World Association of Chef Societies (Hot Kitchen) in 2022
- ⇒ Successfully Completed a Compilation Seminar from the World Association of Chef Societies Pastry Arts Judging Seminar 2020
- ⇒ Successfully Completed Food and Beverage Management Course at University of Bocconi SDA Italy (Online) (9th February 2018)
- ⇒ Successfully Completed an Aart of Sugar Display Course Conducted by the Chef Emmanueleforcone (Pastry World Champion) at Academy of Pastry India (18th - 21st July 2017)
- ⇒ Successfully Completed a Chocolate, Praline & Candy Making Course at Academy of Pastry Art Malaysia (18th - 21st April 2016)
- ⇒ Chocolate Display (14th - 17th April 2016)
- ⇒ Successfully Completed an Intermediate Level Certificate Course of Tea at Dilmah School of Tea in Sri Lanka (20th - 23rd November 2014)
- ⇒ Successfully Completed Training Courses at Anchor Pastry Master Class, UAE in 2014, 2013 and 2012
- ⇒ Successfully Completed (PIC)Haccp Awareness Training Courses in Dubai, UAE in 2013 and October 2016
- ⇒ Successfully Completed Level III award in supervising food safety in catering
- ⇒ Successfully Completed the Master Sugar Art Training Course in Malaysia (15th April 2013 to 19th April 2013)
- ⇒ Successfully Completed the Wilton Method of Cake Decorating Course 1, II, III in Sri Lanka in November 2010
- ⇒ Successfully Completed the Wedding Cake Structure & Sugar Flowers Course in Sri Lanka in 2010
- ⇒ Successfully Completed the PME Professional Diploma in Master Certificate and Royal Icing, Piping Modules, Sugar Paste Module Course Conducted by the PME Arts & Crafts, Sri Lanka (27th November 2010)
- ⇒ Successfully Completed the Advance Sugar Art Course Conducted by the Stephane Klein, Sugar School France (06th October 2009 - 11th October 2009)
- ⇒ Successfully Completed a Basic Food Hygiene Awareness Training Course in Dubai UAE (20th November 2008)
- ⇒ Successfully Completed a Basic Food Hygiene Course Conducted by the "Boecker Food Safety" Dubai, UAE (22nd March 2005)
- ⇒ Successfully Completed a Course in Essentials of Food Safety in Saudi Arabia in June 2003
- ⇒ Successfully Completed a Certificate Course in Computer Applications (01st November 2005 - 30th November 2005)



◆ Culinary Judging & Leadership Contributions

- ⇒ Served as a Pastry Judge at Salon du Chocolat de Pâtisserie 2024 and 2025
- ⇒ Served as a Pastry Judge at Expo Culinaire (Emirates Culinary Guild) UAE 2025
- ⇒ Served as UAE National Team Manager and Pastry Judge at the Global Pastry Chef Challenge in Singapore 2024
- ⇒ Served as a Judge at the Chaîne des Rôtisseurs Young Chef Competition UAE 2025 at ICCA Dubai
- ⇒ Served as a Pastry Judge at the Culinary Art Food Expo (Chefs Guild of Lanka) 2025
- ⇒ Participated in Global Chefs Challenge of Final Rookie Judge in Abu Dhabi UAE 2022
- ⇒ Participated in Expo Culinaire Virtual Salon Culinaire 2021 as a Junior Judge (Emirates Culinary Guild) UAE
- ⇒ Participated in Expo Culinaire Salon Culinaire 2020 as a Junior Judge (Emirates Culinary Guild) UAE
- ⇒ WACS Junior Pastry Judge since 2020

◆ International Culinary Awards & Competition Achievements

- ⇒ Won a Gold Medal at the Chef Table Competition in Dubai
- ⇒ Won a Silver Medal at the National Team Competition Challenge – Sri Lankan Cuisine in Dubai
- ⇒ Won a Silver Medal at the HK Black Box Championship 2025
- ⇒ Won a Gold Medal at the Chef Table Competition Dubai, The Best Kitchen Team 2024
- ⇒ Won a Gold Medal and Two Silver Medals for Pastry Art at the Culinary Olympics Germany 2024
- ⇒ Won a Gold Medal at the Hotel Show Dubai, The Chef Table Kitchen Team 2023
- ⇒ Won 2 Gold Medals at the 'Expogast 2022' Culinary World Cup in Luxembourg 2022
- ⇒ Won the Gold Medal for the Best Kitchen Team of the Hotel Show Chef Table Competition 2018
- ⇒ Won the Best use of Dilmah Tea Award Global Pastry Chef Challenges Finals in Malaysia 2018
- ⇒ Won three Gold Medals and one Bronze Medal at the FHA Culinary Challenge Competition Singapore 2018
- ⇒ Represented the National Culinary Team of UAE at the Culinary World Cup at Luxembourg and won the Gold Medal for Pastry Art - November 2018
- ⇒ Gold Medal Winner of the Golden Pastry Chef Challenge Semi Finals in Africa, Middle East, Abu Dhabi 2017
- ⇒ Won Silver Medal of the Hospitality Excellence - Souse Chef of the Year 2017
- ⇒ Competed at the World Trophy of Pastry Ice Cream Chocolate at Milan Italy, representing UAE in 2017 and 2015
- ⇒ IKA Culinary Olympics 2016
- ⇒ Won Silver Medal for Culinary Artistry (D1I)
- ⇒ Won Silver Medal for Pastry National Culinary Team UAE - Support
- ⇒ Won Bronze Medal at Dilmah Global High Tea Challenge held in Sri Lanka 2015
- ⇒ Won Gold Medal at Dilmah Real High Tea Challenge held in UAE 2014
- ⇒ Won Best Pastry Chef of UAE 2014
- ⇒ **Restaurant of Nations at Luxembourg Culinary World Cup - 2018**
 - ◆ Cold Table at Luxembourg Culinary World Cup 2018
- ⇒ **Culinary Art Competition - Dubai - 2014**
 - ◆ Won Gold Medal for Four Plate Dessert (Best Pastry Chef)
 - ◆ Won Gold Friandises Petites Four Pralines Nougatines (Best in Class)
 - ◆ Won Bronze Medal for Live Cake

⇒ **Culinary Art Competition - Dubai - 2013**

- ◆ Won Gold Medal for Four Plate Dessert (Sugar Free)
- ◆ Won Gold Medal for Four Plate Dessert (HUG tart Creations')
- ◆ Won Silver Medal for Four Plate Dessert
- ◆ Won Bronze Medal for Wedding Cake
- ◆ Won Bronze Medal for Petite four; Pratinas Nougatinei

⇒ **Culinary Art Competition - Dubai - 2012**

- ◆ Won Gold Medal for Practical Cake Decoration
- ◆ Won Silver for Practical Cake Decoration
- ◆ Won Bronze Medal for Wedding Cake
- ◆ Won Gold Medal (Petitis four)

⇒ **Culinary Art Competition - Dubai - 2010**

- .. Won Silver Medal for Practical Cake Decoration
- .. Won Silver Medal for Practical Cake Decoration
- .. Won Bronze Medal for Five Plated Dessert
- .. Won Bronze Medal for Pastry Showpiece

⇒ **Culinary Art Competition - Dubai - 2009**

- ◆ Won Silver Medal for Practical Cake Decoration
- ◆ Won Bronze Medal for Pastry Showpiece

⇒ **Culinary Art Competition - Dubai - 2008**

- ◆ Won Gold Medal for Dress the Cake
- ◆ Won Bronze Medal for Pastry Showpiece
- ◆ Award Merit Certificate for Five Plate Dessert

⇒ **Culinary Art Competition - Dubai - 2007**

- ◆ Won Gold Medal for Five Plate Dessert

⇒ **Culinary Art Competition - Dubai - 2006**

- ◆ Award Merit Certificate for Bread Loaves And Showpiece

◆ **Communication & Leadership Achievements (Toastmasters)**

- ⇒ Won Second Place at the Annual Humorous Speech Contest, Area 26 (Toastmasters International)
- ⇒ Won Speech Contest First Place in Club Level 2021 Humorous Speech Contest (SLP- Toastmaster Club-1055870)
- ⇒ Won Speech Contest Third Place area Level 2021 Humorous Speech Contest
- ⇒ Toastmasters International - Pathways Effective Coaching Level I and Level II

Referees



⇒ **Mr. Benoit Rodriguez**
(Executive Pastry Chef)

Le Royal Meridien Beach Resort
& Spa Grosvenor House Dubai, A
Luxury Collection Hotel

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⇒ **Mr. Uwe Micheel**
(Director of Kitchen)

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Creek, Dubai, UAE

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uwe.micheel@radissonblu.com

⇒ **Mr. Nishan Silva**
(Regional General Manager)

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Dubai, UAE

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I hereby certify that all the mentioned details above are true and accurate according to the best of my knowledge.

Yours Sincerely,
Dammika Herath