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DINESHIKA SURIYAGE

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EDUCATIONAL QUALIFICATIONS

University of Peradeniya ● **B.Sc.(Hons) in Food Science and Technology** 2021-2025

GPA: 3.71 / 4.0 (First class)

Galahitiyawa Central Collage ● **GCE Advanced level** 2019
Bio Science stream (Biology -A Chemistry-B Physics-C)

● **GCE Ordinary level** 2016
● 8A's and a B with Mathematics,English,Science

WORK EXPERIENCE

● **Tutor** (self employed)
Advanced level Biology, Ordinary level Science, Mathematics

● **Stall coordinator** 2025
Women's Day program by World Food Program with UOP

University of Peradeniya ● **Social media coordinator** (2023-2024)
Society of Food Science and Technology, UOP

● **Event Organizer**
"FOOD INNOVO-2023" Society of Food Science and Technology, UOP

INDUSTRIAL EXPERIENCE

Cinnamon Life at City of Dreams (Human Resource Management Training) ● Completed a one-day training program on human resource management and operational practices.

HJS Condiments Limited, Biyagama, Sri Lanka (Industrial Training Placement) ● Gained practical exposure to process line operations and associated manufacturing activities during a one-week training program.

SriLankan Catering Ltd – Hygiene and Quality Assurance Trainee (10 day traing) ● Gained hands-on experience in food safety management, hygiene inspections, and quality assurance practices within a large-scale catering environment.

Cinnamon Grand Colombo ● Trained in food quality monitoring, allergen management, and documentation processes in the hotel's food production units.

LICENSES AND CERTIFICATIONS

Halcyon (pvt) Ltd. Sri Lanka ● **ISO 9001:2015**
Issued in June 2024 (Food Quality Management skills)

Skill gate (pvt)Ltd. ● **Lean six sigma White belt**
Issued in September 2022 (Analytical, Problem solving and Management skills)

Assosiation of Food Science and Technology, University of Jayewardenepura ● **Good Manufacturing Practice (GMP)**
Issued in March 2025. (food safety regulations, hygiene practices and industry-standard operational procedures

FINAL YEAR RESEARCH PROJECT

Development and Evaluation of an Interactive Web-Based Application to Enhance Ingredient Transparency and Allergen Awareness in Large-Scale Food Catering Services in Sri Lanka conducted in collaboration with **Cinnamon Hotels & Resorts (Pvt) Ltd** and **SriLankan Catering Limited**.

I am a responsible, energetic, and enthusiastic Food Science and Technology graduate from the University of Peradeniya, eager to apply my academic knowledge and practical skills in the food industry. I believe that success in this field requires smart work, innovation, and a strong commitment to quality and safety With a proactive mindset and excellent teamwork abilities, I aim to contribute to the growth and efficiency of my organization while continuously enhancing my professional expertise in dynamic industrial environments.

LinkedIn

<https://www.linkedin.com/in/dineshika-suriyage-60b85b32a>

LANGUAGES

- ◆ English - Fluent
- ◆ Sinhala - Native

SKILLS

- ◆ Project Management
- ◆ Public Relations
- ◆ Teamwork
- ◆ Time Management
- ◆ Leadership
- ◆ Effective Communication
- ◆ Critical Thinking

REFERENCES

◆ Prof. Eresha Mendis, Professor
Department of Food Science and Technology
University of Peradeniya.
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◆ Prof. Niranjan Rajapaksa, Professor,
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