

History & Profile



Sri Lankan-born Keerthi graduated and started his career in Colombo then moving to Switzerland and to Australia.

HappyK solutions are one of the leading service providers to the Airline and hospitality industry.

Keyword Summary

- Key Professional and Technical Competencies
- International Executive Chef/Catering and Business Management.
- Negotiation Skills, Leading Skills, Relationship Building Skills.
- TV – cooking show
- Channel 31 “Culinary Corner” twice-weekly TV show – <https://www.youtube.com/user/chefhappyk/videos>

International Panel Judge (Airlines):

- Onboard Hospitality – <https://www.onboardhospitality.com/meet-the-judges/>
- Mercury Award – <http://sialme.com/the-mercurys>

Food review

- Australia food trends – Onboard Magazine
- Hospitality Magazine – Airline Correspondent
- Serendib News – Restaurant review

Clients and Services:

- **General Manager** – SASCO Inflight Services – Design and develop its newest arm Inflight Services center located at Ho Chi Minh City Airport in Vietnam. Fully functional catering center with HACCP and HALAL certified to serve all types of catering needs for Airlines and all Airport food and beverage requirements with total lounge services.
- **Deputy CEO** – Global Catering Services Ho Chi Minh City, Vietnam – Design & set up the state-of-the-art, newest production kitchen facility in Saigon, Vietnam with a capacity to produce 10 -15 thousand meals per day includes with HACCP and HALAL certifications.
- **Founder** – Danang International Food Festival
- **Founder and CEO** – Hoi An International Food Festival – <http://www.hoianinternationalfoodfestival.com/>

- Founder and CEO – Asia Pacific Onboard Travel – <http://apot.asia/>
- Group CEO – Taste Vietnam Group – <http://msvy-tastevietnam.com/>
- Partner Owner – CEO <http://www.houseofhoian.com/>
- Global Catering Consultant – Air Asia X Long Haul Low-Cost carrier based in Malaysia
- Catering Consultant – Strategic Airlines – new concept development, menu planning product sourcing, and cabin crew culinary training
- Catering Consultant – Virgin Blue / Pacific Blue – Menu planning, Product sourcing, Presentation, and Quality assurance
- Design Support Consultant – Malaysia Airlines – Menu planning, product development, implementation, and Quality assurance.
- Catering Consultant – In-flight Logistic Services (AUS and NZ)- Menu planning, Product sourcing, Presentation, and Quality assurance
- QA & Audit Australia – Etihad Airlines – Quality Assurance and food Auditor Australia Stations
- Business Development Consultant – Alpha Flight Services – Contract negotiation, Menu planning, Product sourcing, Presentation, and Quality assurance
- F & B Consultant – Eynsbury Golf Club / Glenroy Golf Club – Concept development, Food, and Beverage outlet set up, maintain and manage operation including staffing
- Design and Control Consultant – Various Airlines at short term contracts – Menu planning and Product sourcing
- Short term – Product development and marketing – for many small businesses in Victoria

Restaurants Business:

- Golden Wing Restaurant – Airline themed restaurant with three-section services and food including First Class, Business Class, and Economy Class, Melbourne Australia
- House Of Hoi An – Melbourne – Central Vietnams Hoi An food located in Melbourne
- House Of Hoi An on Chapel – Vietnamese street food from Hoi An located in Melbourne
- Wan Ge Di Ya – Asian Street Food from 8 countries located in Colombo, Sri Lanka
- Coi Va Chay – Asian Street Food from 8 Countries located in Danang City, Vietnam

Australian Culinary Federation:

1. National Business Manager – 2001 to 2004
2. Demonstrate and promote the value of the ACF to its current members and prospective suppliers. Manage the business portfolio and budget control. Build relationships with new clients.
3. Manage Junior Australian Culinary team to Food Asia held in Singapore and won Gold Medal for Australia in 2002.

The Australian:

1. Celebrity chef – Australian food promotion – China – Shanghai, Beijing, Tianjin
2. Celebrity chef – Australian bush food promotion – Sri Lanka
3. Team Manager / Celebrity chef – Australian Food promotion at Commonwealth Games – Malaysia
4. Team Member – Australian National team Culinary Olympics 1996, 2000 – Berlin & Erfurt – Germany
5. Team member and trainer – Golden Hours Shoe team Canada – Culinary World Cup – Luxemburg
6. Culinary Corner – TV Chef – Australia – Victoria
7. Australian menu designer – Malaysian Airlines
8. Culinary Olympics – Gold, Silver, and Bronze
9. Team Manager – Junior Chefs Challenge Food Asia – won Gold Medal – Singapore
10. Appeared in Great 100 chefs in Australia cook book 1, Book 2, Book 3 and Book 4

Education:

Certificate IV in Training and Assessment in Training and Education – Australia
Certificate III Certificate IV and Diploma in Hospitality in Tourism, Hospitality, and Events – Australia by Australian Education Academy – 2011-2012, Melbourne, Victoria
Australia

Diploma in Business Management

Kangan Batman Campus – 2001

Essendon

Victoria

Australia

Claremont Hotel School

Colombo, SL. 1983

Diploma in Catering and Hotel Management

Colombo

Sri Lanka

Swiss Hotel Association
Zurich, CH. 1988
Certificate in Cookery
Zurich
Switzerland

Professional Affiliations:

Airlines
Hotels
Food manufacturers
Caterers
Hospitality Establishments

Career Highlights:

- * Culinary Judge National and International
- * Culinary competition trainer/advisor
- * Represent Culinary world cup 2006 in Laxenburg won a Bronze medal
- * Represent Australia at Culinary Olympics 1996/2000 in Germany and won individual One Gold, Two Silver, Two bronze
- * Team leader Manager to represent Australia at Commonwealth Games International Food Festival Malaysia 1998
- * Vice Caption Australian National Team and represent at food Asia 2000, Singapore and won Bronze Medal.
- * Culinary awards National and International – Chef of the year, Super gold medals, Gold Medals, Silver medals, Bronze Medals, Best student hotel school

Honorary Member:

World Chefs Association – WACS
United Arab of Emirates culinary association – UAE
Sri Lanka Chefs Guild – Sri Lanka
The city of Qan Nam and Hoi An Peoples committee

Greece Chefs Association – Greece
Golden Horseshoe Culinary Chapter, Ontario, Canada
Saudi Arabian Chefs Table – Dubai

World Records:

Longest Spring Roll in the world – Danang, Vietnam 2014
Largest Tea Party in the world – Kandy, Sri Lanka 2015
Smallest Wedding Cake – Colombo, Sri Lanka 2016

Ansett Australia

Catering Assurance Manager Australia (1996 -2001)

Ansett Australia In-flight Services Department was responsible for total in-flight product design and control. Key Member responsible for all Australian main catering ports.

National coordinating Chef (1994-1996)

Menu planning & development -full planning & presentation of new menus to International &

Domestic airlines. Procurement of products nationally. Communicate International &

Domestic

food and beverage policies with other departments, catering operators, kitchens, customer

airlines, media, and customers.

Control – Food cost, quality of the products and kitchen audits, conduct and control of

standards

of manuals. organizing catering for other airlines and charter flights. Represent National Executive Chef.

Specialist Airline Chef (1989-1994)

Chief in charge of International Airlines and the catering who provides catering for Ansett International, Ansett Australia, United Airlines, Britannia Airways, Vietnam Airlines,

* Melbourne, Zurich, Colombo

* Cook – Chef (1983 – 1989)

Airlines, and many charter airlines.

* Five-star hotels and restaurants – Australia, Switzerland, and Sri Lanka.

* Melbourne – Regent Hotel – Chef De Partie.

* Zurich – Bahnoff Buffet – Chef De Partie.

* Colombo – Hilton International Colombo -Demi Chef de partie.

* Colombo – Inter-Continental Hotel – Commis Cook and trainee, Restaurant and bar waiter.

