

Hilton Colombo's Stanley Perera wins Best Pastry Chef at the 5th Annual Sri Lanka Tourism Awards 2011



(L-R): Samila Kumarasinghe (Junior Sous Chef), Executive Chef Rohan Fernandopulle, Pastry Chef Stanley Perera, Shanya Sathyadasa, Public Relations Executive and General Manager Rudolf Troestler

Hilton Colombo's Pastry Chef Stanley Perera won the award for the "Best Pastry Chef" at the recently concluded 5th Annual Sri Lanka Tourism Awards 2011.

This award ceremony is held annually, objective being, to recognise and reward excellence in the travel and tourism industry, thus promoting and enhancing the delivery of service standards. Chef Stanley started his career as a trainee cook in 1978 and moved to Air Lanka catering services in 1980 as a Demi Chef and in 1994 he became the pastry chef at Three Forces Defense Hotel at Sultanate of Oman.

Stanley joined Hilton Colombo in 1990 as a Senior Chef de Partie and now heads Hilton Colombo's Pastry department together with a strong team working under him. He and his team have introduced a variety of cakes, handmade chocolates and breads maintaining Hilton Brand standards. Some of the awards/medals he has won over the years are a silver at the 2004 Food Olympic in Germany, Bronze for Petit Four in 1994 Food Asia in Singapore, gold and silver for plated desserts, Petit Fours and showpieces in the Culinary Art Competition, Sri Lanka and another silver at the Black Box Competition in Japan in 2004.