Fahri

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**Primary and secondary school with final examination Basinköy /Istanbul.**

WORK EXPERIENCE

* **August 2015- Present - Fairmont Ajman Hotel/UAE**

**As a chef de cuisine**, capacity of 113 guest.Managing 7 employees.Turkishcuisine.Responsible cost,menu and presentations.

* **September 2014 until August 2015 - Turkish Embassy Banjul/ The Gambia**

**As a Resident Chef** , prepared protocol events, important days events and daily Embassy meal necessary responsible cost, menu and presentations**.**

* **April 2013 until Jun 2014 - Baron Resort Sharm El Sheikh - Egypt**

**As a Executive Sous Chef** capacity of 900 guest. Managing 63 employees.Italy,Indian, Local,seafood,local and main cuisine.Responsiblecost,menu and presentations**.**

* **April 2011 until March 2013 - Tulip Restaurant Bali - Indonesia**

**As a Head Chef** capacity of 265 guest. Managing 28 employees.Turkish,international and local cuisine.Responsiblecost,menu and presentations**.**

* **July 2009 until March 2011 DedemanOtel Aleppo - Syria**

**As a Executive chef** capacity of 244 room,15-650 pax capacity of 9 saloon,1main, 1Turkish,1İnternational restoran responsible 48 employed in the kitchen responsible.

* **July 2008 until Jun 2009 Hilton Otel Kayseri - Turkey**

**As a Executive chef** capacity of 220 room,15-1100 pax capacity of 7 saloon,1main 1 Turkish,1 İnternational restoran responsible 42 personal.

* **August 2004 until Agust 2008AnemonOtelEskişehir - Turkey**

**As a Executive chef** capacity of 180 room,15-1200 pax capacity of 8 saloon, 1main, 1Turkish, 1İnternational restoran responsible 33 personal.

* **June 2003 until April 2004 Martı Myra Otel Antalya - Turkey**

**As a Sous chef** capacity of 1400 at 1main, 1İtalian, 1Fish,

1 Mexican restaurant, 1 Snack Bar, was responsible 91 personal.

* **October 2002 until May 2003 Royal Resort Otel Antalya - Turkey**

**As a Sous Chef** at capacity of 550 guests 1main, 1İtalian, 1Fish restaurant, 1 snack bar, 650 pax 1,350 pax 1 Ball - conferencesaloon was responsible 39 personal

* **July 1998 until Nov 2002 Club Lkyia World Fethiye - Turkey**

**As a sous chef** at capacity of 2500 guest and 3 main restaurant, 1 chines, one Italian, 1 Turkish restaurant, 2 kid restaurants was responsible 109 cook, 32 stewards, 3 drivers employed in the kitchen personal

* **Nov 1996 until July 1998 Merit Mersin Hotel-Mersin - Turkey**

**As a head chef** at capacity of 550 guests,1 night club,1 breakfast,1 ballroom,4 dining room 2 outlets,28 cooks,13 stewards are employed in the Hotel

* **August 1995 until Jun 1996 Club MaviHotel Bodrum-Turkey**

**As an Sous chef**. This resort Hotel capacity of 450 guests and 2 food outles.23 cooks, 9 stewards are employed in the hotel. I had organization different nights, evening or similar show meals, and other standard position work specials.

* **March 1991 until July 1995 Sea Garden Hotel Bodrum-Turkey**

**As a chef de party.**International resort capacity of 2100 guests and 12 food outlets. I was responsible six cooks are in the gardemenger department. As the first responsible person I am in charge to supervise the staff and also have opportunity to meet the requests concerned banquettes and other special requirements. Further I have the responsibility to decorate and prepare the buffets and show plates as well as the presentation of first meals in our a la cartê restaurant

* **Jun 1990 until March 1991 Grand Hotel TemizelAyvalik - Turkey**

**As a chef de party** in the gardemenger. This Hotel capacity of 550 guests .In the gardemenger department employed six cooks.