

**CURRICULUM VITAE**

***İSMAİL***

E-MAIL : ismail-397683@gulfjobseeker.com

**DATE /PLACE OF BIRTH**:10.12.1975 Mengen / Bolu

**FOREIGN LANGUAGE**

English (Advance)

German (Intermediate)

**MILITARY SERVICE**

Completed (**I did my military service between 1995 and 1996)**

**MARIAL STATUS**

Married

***WORK EXPERIENCE***

**Executive Chef**

12 February 2019-Stay In

|  |  |
| --- | --- |
| **Hotel Room Capacity:600** |  |
| **Sofra** |  |  | **: 80** | Pax Turkish Cuisine |
| **The Flavour** | **: 50** | Pax Stylish, the best cuisine from TUI MAGIC LIFE countries |
| **Downtown** | **: 65** Pax Urban chic, inspired by the food truck concept |
|  |  |  |  |  |  |
| **Steak Hause** |  | **: 50** | Pax Steak Restaurant |
| **Fish Hause** |  | **: 60** | Pax Fish Restaurant |
| **Teppanyaki** | **:20** pax Japanese Cuisine |
|  |  |  |
| **Main Restaurant** | **:700 Pax(Magico Restaurant)** |
|  |  |  |
| **Snack Restaurant** | **: 400** Pax(Buffet) |
|  |  |  |  |  |  |  |  |

**Meals for special diets (i.e. allergies) can be arranged with the resort (depending on region)**

**Executive Chef**

**16 February 2018- 10 November 2019**

**Sheraton Cesme Resort Hotel&Spa/Cesme-İZMİR/TURKEY**

**Hotel Room Capacity:398**

**Banquet :1500 pax**

**Manzara Retaurant :650 pax**

**Laguna Beach Restaurant(Mediterrianean Cuisine) :150 Pax**

**Park West Restaurant :All Day Dining Restaurant :60 Pax**

**Director of Food&Beverage/Culinary Operations**

**02 October 2013-15 February 2018**

**Kaya İstanbul Fair&Concention Hotel/Beylikdüzü-İSTANBUL/TURKEY**

**Hotel Room Capacity:320**

**Banquet :1000 pax**

**Banquet :750 pax**

**Banquet :500 pax**

**Turkuaz restaurant :All Day Dining Restaurant&350 pax breakfast**

**Rock Bar&restaurant :100 pax(Mexican food)**

**The Summit Restaurant :Mediterranean food)**

**Room Service :24 hours service**

**Executive Chef**

Pre-Opening

**01 April 2012-20 September 2013**

**Royal Alhambra Palace/Çolaklı-ANTALYA/TURKEY**

**STONE GROUP**

**Hotel Room Capacity : 1700**

|  |  |
| --- | --- |
| **5 Ala CarteRestaurant** |  |
| **Banquet** | **:1000+300 pax** |
| **Kuzine** |  | **:** |  |  | **60** Pax | Turkish Cuisine |
| **Fettuchini** | **:** |  |  | **60** Pax | Italian Cuisine |
|  |  |  |  |  |  |
| **LaViva Fiesta :60** Pax Mexican Cuisine |
| **Miyako** | **:** |  |  |  | **60** Pax Far-east Cuisine |
|  |  |  |  |  |  |
| **Fish House** |  | **: 60** Pax Fish Restaurant |
| **Teppenyaki** | **:** |  |  | **16** Pax Japanese Cuisine |
| **Snack** | **:** | **400** Pax Ala carte |
|  |  |  |  |
| **Snack** | **:8 Food Corners.** |
|  |  |  |  |  |  |  |  |  |  |

**Baked Potatoes**

**Doner**

**Gozleme**

**Fresh Fruits**

**Waffle&Pancake**

**Ice cream**

**Fried Chicken**

**Sandwıch**

**Main Restaurant**: **1100** Pax

**Executive Chef**

Pre-Opening

**07 April 2007-01 March 2012**

**Lykıa World& Links Golf/ANTALYA/TURKEY**

**Hotel Room Capacity : 1300**

|  |  |  |
| --- | --- | --- |
| **Banquet** |  | **:1000+250 pax** |
| **8 Ala Carte Restaurant** |  |
| **Ocakbaşı** |  | **:** | **80** Pax | Turkish Cuisine |
| **VinoEGusto** | **: 60** Pax | Italian Cuisine |
| **Singapore** | **:** | **65** Pax | Far-east Cuisine |

|  |  |
| --- | --- |
| **Steak Hause** | **: 70** Pax Steak Restaurant |
| **Fish Hause** |  | **: 60** Pax Fish Restaurant |
| **Mediterriana : 60**PaxMediterraneanCuisine |
|  |  |  |
| **Brazilian** | **: 60** Pax Brazil Cuisine |
|  |  |  |  |

**SushiTeppanyaki:16** pax Japanese Cuisine

**Main Restaurant :700 Pax**

**Presentation of Turkish Cuisine**

Restaurant CHESERY

GSTAAD/SWITZERLAND

**\*\*Michelin Star Restaurant**

Chef Robert Speth

2009&2010&2011 winter time

**Executive Chef**

**01 May 2004-16 April 2007 Magiclife der clup International Sarıgerme / Muğla-TURKEY**

**Hotel Room Capacity : 600**

|  |  |
| --- | --- |
| **Banquet :600+300 PAX** |  |
| **Restaurant Capacity : 750** |  |
| **5 Ala Carte Restaurant** |  |
|  |  |  |  |  |  |  |  |  |  |
| **Sofra** |  | **:** | **80** | Pax | Turkish Cuisine |
| **Milanese** | **:** | **65** | Pax | Italian Cuisine |
|  |  |  |  |  |  |  |
| **La brise** | **:** |  | **65** Pax | Fish Restaurant |
| **La careta :** | **70** | Pax Brazil Cuisine |
| **Zapata** |  | **:** | **60** Pax Mexican Cuisine |

**Main Restaurant :** **500** Pax

**Chef De Partie Garde Manger,Ala Carte Restaurant-(Chinese&İtalian)**

**October 2001 - May 2004**

**Adana HILTON SA**

**Yüreğir / ADANA -TURKEY**

**Chef De Partie (Garde manger)**

**March 2001 – October 2001**

**Delphin Deluxe Resort**

**Alanya / ANTALYA-TURKEY**

**Sous Chef**

**February 2000 – November 2000**

**Zeytin Ada Deluxe Resort**

**Bodrum / MUĞLA-TURKEY**

**Executive Chef**

**December 1999 – February 2000**

**Kardelen Restaurant 150 Pax** (International and Ottoman cuisine)

**Kızılay / ANKARA-TURKEY**

**Banquet** : **300 Pax**

**Chef De Partie (Saucier)**

**March 1999 - December 1999**

**Marco Polo Club**

**Çamyuva / ANTALYA-TURKEY**

**Chef De Partie (Sosier)**

**February 1998 - February 1999**

**Adora Golf Resort**

**Belek / ANTALYA-TURKEY**

**Chef De Partie (Garde manger)**

**March 1997 – December 1997**

**Nerton Otel**

**Side / ANTALYA-TURKEY**

**\*I had worked a lot of hotels and restaurants until I started my military service.**

***TRAINING***

* Marriott Internationel;Sheraton Cesme Resort Hotel&Spa
	+ Loyalty-All Associates
	+ Getting Mobile ready
	+ Cases
	+ Getting Started
	+ Loyalty-Owning member Experiences
	+ Loyalty-Food and Beverage
	+ Guest Contacts and Personalization
	+ My Guest Experience Platform
* Kitchen Hygiene Training (Hilton Sa Adana)
* Supervision 1-2 training (Hilton Sa Adana)
* Cross training (Magiclife)
* (+) Plus training (Magic Life)
* Empathy, Communication, setting up your team (TUI)
* Principles of purchasing (Magic Life)
* Food cost-control (Magic Life)
* First aid training (Antalya Governorship)
* Training the trainer (Magic Life)
* Time Management (pdr group of Magic life)
* Legionnaire disease and the importance of this disease (Muğla)
* Supervisor who makes a difference (Magic Life)
* İSO 1401 2004 Enviromental management system (Unicon Training)
* TS EN ISO 22000 (Turkish standards institute)
* ISO 22000 Food safety management system (SGS) (Lykia World& Links Golf/ANTALYA)
* Certificate of journeyman, mastery and master trainers (Ministry of education)
* Certificate of quality and job security/Kaya Ramada Plaza-İstanbul
* Training the trainer/Kaya Ramada Plaza-İstanbul
* Being a successful leader/Kaya Ramada Plaza-İstanbul

***AWARDS***

* 2001 Young Chefs Competition/İstanbul
* Silver Medal
* 2005 International İstanbul Gastronomy Festival
* Silver Medal-Bronz Medal
* 2006 International İstanbul Gastronomy Festival
* Gold Medal-Silver Medal
* 2007 International İstanbul Gastronomy Festival
* Gold Medal-Silver Medal Turkish Nationel Team
* 2009 Anfaş (Antalya Expo Center) Chefs Competition
* 15 medals (TEAM CAPTAIN)
* 2010 International Golden Cap Competition in Antalya
* 20 medals (TEAM CAPTAIN)
* 2011 International İstanbul Gastronomy Festival
* 14 medals (TEAM CAPTAIN)
* 2012 IKA World Culinary Olympics (Erfurt-Germany)
* Silver Medal-Turkish National Team

**\*I have done the juror in a lot of competitions in Turkey for years.**

***MEMBERSHIP***

*Chaine Des Rotissours-Chef Rotissour&Maitre Rotisseur*

*Chef’s Association/Antalya & TAFED(Turkish Culinary Federation)*