

Egemen D.

Executive Chef

ID: 4867



As a young and motivated individual, I am very interested in applying for the Kitchen Assistant position. I completed my studies in Culinary Arts and Management (100% English) at Izmir University of Economics in June 2024, and I also received short-term training in Restaurant and Catering in Portugal. This experience provided me with a range of practical skills that align well with the requirements of this role.

During my studies at Izmir University of Economics, I worked full-time in leading businesses within the restaurant sector in Turkey. After completing a 20-day internship at the 44th best restaurant in the world, I received a job offer and worked as a Chef de Partie during the summer season. Later, when my chef at Mikla restaurant moved to La Cigale restaurant in Izmir, I took on the responsibility of managing the kitchen in this new environment. Following the success of my previous project, I received an offer from Dut Restaurant.

Alongside my team of university students, we successfully navigated the challenges brought by the pandemic at Dut Restaurant. As a testament to our achievements and the networks we established, Kavakldere, Turkey's largest wine producer, approached us to manage the kitchen of their newly established hotel. I served as the Chef de Cuisine at Bernadet Hotel, where we earned three pearls from the Pearly Gastronomy Guide, a prestigious award in Turkey. We managed the transitions expertly, thanks to our teams overseas experience. My responsibilities included ensuring product freshness and quality, overseeing stock movements, implementing hygiene policies, creating new recipes and menus, and assisting with purchasing and customer feedback.

During my studies in Portugal, I worked as a Catering and Sous Chef at Egeo Space restaurant. Upon returning to Turkey, I took on the position of Chef at Equinox Restaurant, a fine-dining establishment within the Swiss Grand Efes, affiliated with Accor Hotels and located in Izmir's oldest hotel. Later, after the restaurant's renovation, I served as a Menu Consultant at the Dubai branch of Ferdi Baba restaurant,

affiliated with Bilsev Groups. Having completed my role as a Menu Consultant, I am currently the Chef de Cuisine at Terkip Urla, a restaurant owned by Vural Yücel, whom I met during my menu consultancy role. I also served as the Restaurant Manager at Terkip Urla.

Through my graduation project, the ChefConnect initiative, we created a significant platform for gastronomy students. ChefConnect provides students with internship and job opportunities, enabling them to adapt to the sector and take the right steps in their careers. This project further enhanced my awareness and skills within the industry.

Thanks to the connections I established through ChefConnect, I received a unique job offer from Arkas Holding and began working as the private chef to the Chairman of the Board, Lucien Arkas. The experience I gained as a private chef provided me with important skills such as time management, working efficiently under pressure, and preparing menus that meet high standards. In this role, I also had the opportunity to cook for distinguished diplomatic guests, including consuls and ambassadors.

These roles have not only provided me with valuable employability skills but also significant experience in a professional and fast-paced work environment. My teachers and employers have recognized my strong interpersonal skills and naturally engaging personality. My motivations include a passion for learning and the drive to meet key goals. You may contact my current and previous managers for further information about my suitability for this role.

Understanding the expected volume of applications for this position, I am confident that my motivation, dedication, and current skills will allow me to integrate seamlessly into your work environment and contribute immediately to the needs of your organization. I would appreciate the opportunity to discuss my application in more detail during an interview. Attached is a copy of my CV for your consideration. I am always available through the contact information provided.

Thank you in advance for your time.

General information

Considering industry	Hospitality
Type of employment	Skilled worker
Age	26 (1999)
Original nationality	Turkey
EU Citizenship	No

Location of residence

Country of residence	Turkey
City of residence	Izmir
Staying type	I have a citizenship

Work Experience

Work period	from 06/01/2019 to 09/01/2019
Country	Turkey
Industry	Hospitality
Profession	Chef de Partie
Sector	Restaurant
Responsibility	

1 Michelin Star

Work period	from 10/01/2019 to 12/01/2019
Country	Turkey
Industry	Hospitality
Profession	Sous Chef
Sector	Restaurant

Work period	from 12/01/2019 to 05/01/2020
Country	Turkey
Industry	Hospitality
Profession	Head Chef
Sector	Restaurant

Work period	from 05/01/2020 to 06/01/2021
Country	Turkey
Industry	Hospitality
Profession	Executive Chef
Sector	Hotel
Responsibility	

3*** Pearl Guide
Youngest Chef

Work period	from 09/01/2021 to 02/01/2022
Country	Portugal
Industry	Hospitality
Profession	Sous Chef
Sector	Restaurant

Work period	from 04/01/2022 to 05/01/2023
Country	Turkey
Position	Chef
Industry	Hospitality
Sector	Hotel
Responsibility	

Equinox Restaurant - Fine Dining Concept

Work period	from 04/01/2023 to 05/01/2023
Country	Turkey
Position	Menu consultant
Industry	Hospitality
Sector	Restaurant

Work period	from 05/01/2023 to 01/01/2024
Country	Turkey
Industry	Hospitality
Profession	Head Chef
Sector	Restaurant

Work period	from 03/01/2024 to Present
Country	Turkey
Industry	Hospitality
Profession	Kitchen Manager
Sector	Restaurant

Education

Type of education	High education bachelor
Education status	Graduated
Educational institution	Politécnico da Guarda
Faculty, specialty	Restaurante Catering
Country	Portugal
Period	from 09/01/2021 to 03/01/2022

Type of education	High education bachelor
Education status	Graduated
Educational institution	Izmir University of Economics
Faculty, specialty	Gastronomy and Culinary Arts
Country	Turkey
Period	from 09/01/2017 to 06/01/2024

Languages

Language	Spanish
Level	Elementary

Language	English
Level	Intermediate

Driver's license

B
