

# Ömer Faruk A.

## Sous Chef

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ID: 6154

I am passionate about my profession and trying to achieve the greater everyday. I can describe myself as a team player. I am focused on the quality of the food product and the customer satisfaction.



### General information

Considering industry	Hospitality
Type of employment	Skilled worker
Age	28 (1997)
Original nationality	Turkey
EU Citizenship	No

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### Location of residence

Country of residence	Turkey
City of residence	Bursa
Staying type	Tourist visa or biometric passport

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## | Work Experience

Work period from 03/01/2023 to 03/01/2024

Country Netherlands

Industry Hospitality

Profession Sous Chef

Sector Restaurant

Responsibility

Monitored quality control of food preparation and food service  
Authorized for kitchen related orders  
Executed French based fusion cuisine practices and recipes

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Work period from 05/01/2019 to 09/01/2019

Country Turkey

Industry Hospitality

Profession Trainee

Sector Restaurant

Responsibility

Trained French & Italian Cuisine practices and recipes.  
Specialized in hot section

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Work period	from 02/01/2021 to 07/01/2022
Country	Turkey
Industry	Hospitality
Profession	Trainee
Sector	Hotel
Responsibility	

Experienced multi departmental food operation system  
Specialized in hot section of Sabrosa restaurant

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## | Education

Type of education	High education bachelor
Education status	Graduated
Educational institution	Gastronomy and Hotel Management
Faculty, specialty	Applied Sciences
Country	Turkey
Period	from 09/01/2016 to 08/01/2021

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## | Languages

Language	Turkish
Level	Advanced

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Language	English
Level	Advanced

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