

Ömer Faruk A.
Sous Chef

ID: 6154

I am passionate about my profession and trying to achive 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	27 (1997)
Original nationality	Turkey
EU Citizenship	No

Location of residence

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

| 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

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

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

| 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

| Languages

Language	Turkish
Level	Advanced

Language	English
Level	Advanced
