CHEF UMIT'S PORTFOLIO & PICTURES

CHEF DE CUSINE

HEAD CHEF

KITCHEN

CHEF

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EXECUTIVE CHEF

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Birth of date 07.04.1984

Nationality TURKISH

ABOUT MYSELF

I Umit from TURKEY I was born April 1984 when i finished to my high school and I started to work in Restaurant near to my relative in my City, BOLU.

After I came for work TURKEY's tourism center ANTALYA. Then I found a job in a 5 star Hotel as Demi Chef that was starting my profesional career. After I went to Turkish Army for mandatory services. When I complete my services I came again back to ANTALYA to find job. Then I get a job in Deluxe Resort hotel I was work there after I work some Hotel till 2010 after I get offer from abroad 2010 and i went libya 5 star Hotel that is my first abroad experience after I went Kazakhistan, Azerbaijan last I came to Saudi arabia.

That 16 years inside i worked with Some chefs Italian, French, Russian, Indian, Chinese, Amerikan etc. Inside my career i worked Turkish and Ottoman cusine, Italian cusine, Russian cusine, Lobby lunch, Hot section, Room service, Ala carte Restaurant, Fine Dining Restaurant, Fast food Restaurant 5 star Hotel 6 Dimond star Hotel 7star Hotel I am currenly working a fine dining Restaurant

The farmers breakfast





Egg begedich



Foul mademas

Ceasar salad



Oliveoil food



Nisuaz salad



Cold mezzeh plate



Wine leaves roll with beef



Seafood cold starter plate



Smoked salmon salad



Slow cooked steak





Duck confit



Beef shish kebap





Lamb shank with barley risotto





Seabass roll with spinach



Dorino fish with garden herbs



Grilled grouper



Grilled lobster





Steamed fish with vegetables

Baked fish combination salmon and sebass



Mocha mod pie



San sabastian cake



Tremisu



Chocolate soufle



Kadayıf soufle







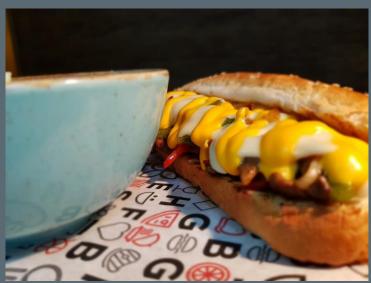
GRILLED BEEF TENDERLOIN



HUMMUS

AIOLI SANDWICH







VILLAGE CHICKEN



SALMON WITH CHIA SEEDS



LAMB OUZI



















ROLLED SEABASS



STUFFED POTATOES



GRILLED FISH WITH MILFOY





MIX DESERT PLATE



BISQUE SOUP

BANQUET OPERATION



VEGETABLES CASSAROLE

STUFFED FISH

OPEN BUFFE FOR EVENT



BEEF SHANK



































