

CHEF UMIT'S PORTFOLIO & PICTURES

EXECUTIVE CHEF

**CHEF DE
CUSINE**

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07.04.1984

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TURKISH

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**KITCHEN
CHEF**



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 Kazakhstan, 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 currently working a fine dining Restaurant

The farmers breakfast



Egg begedich



Foul mademas

Cesar salad



Nisuaz salad



Oliveoil food



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



Mixed grill

Seabass roll with spinach



Grilled grouper



Dorino fish with garden herbs



Grilled lobster





Steamed fish with vegetables

Baked fish combination salmon and seabass



Mocha mod pie



San sabastian cake



Tremisu



Chocolate souffle



Kadayıf souffle







GRILLED BEEF TENDERLOIN



HUMMUS



AIOLI SANDWICH



VILLAGE CHICKEN



SALMON WITH CHIA SEEDS



LAMB OUZI







ROLLED SEABASS



GRILLED FISH WITH MILFOY



STUFFED POTATOES



MIX DESERT PLATE



BISQUE SOUP

BANQUET OPERATION



VEGETABLES CASSAROLE

STUFFED FISH



OPEN BUFFE FOR EVENT



BEEF SHANK



























