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| PERSONEL INFORMATION – HEAD CHEF & KİTCHEN CHEF & CHEF DE CUSINE |
| Name surname | : | Ümit Seyit ÖZDEMİR |  |
| Address | : | 6563 str. KAVAKLI Dist. MANAVGAT / ANTALYA / TURKEY |
| Phone | : | Gsm Tr :      +090 543 424 45 76Gsm Ksa : +966 55 242 67 48 |
| **E-Mail** | : | umit\_seyit@hotmail.com |
| PERSONAL KNOWLEDGE |
| **Sex** | : | Male |
| **Date of Birth** | : | 1984 |
| **Marital Status** | : | Married |
| **Nationality** | : | Repuplic of Turkey  |
| **Driving licence** | : | (B) 2002 |
| **Education** | : | High School (Graduate) |
| OBJECTIVE |
|  *I have a profound introduction and hands-on experienced on various applications in all facets of the food industry. The knowledge, skills, abilities and experience along with my personal motivation would help me face the challenges of the available position in your company.**Total experience 17 years*Location caunrty . Riyadh SAUDI ARABIA |
| EXPERIENCE |
| * **BRAIRA HATTIN & BRAIRA AZIZIA AL KHOBAR DAMMAM VILLAS DELUX HOTEL / RIYADH SAUDI ARABIA**  Breakfast Dinner Lunch Room servıce Ala carte restaurants Open buffet Events caffe break and VIP service)

 **08 / 2020 – Current Work** **Position :** **Executive Culınary Chef*** **BIG CHEFS CAFE & BRESSERIE / SAUDI ARABIA**

 12 / 2016 I have started to work in khobar branch at Sous Chef position after 5 month I went to Jeddah branch for opening Till 05.09.2018. After I came to Riyadh for opening new branch BIG CHEFS in Riyadh Park Mall. **Position : Senior Kitchen Chef*** **CLUB HOTEL FELICIA VILLAGE MANAVGAT / ANTALYA / TURKEY**

 03 / 2016 – 12 / 2016 **Position : Executive Sous Chef Responsible for all culinary and assist to executive culinary chef*** **RIXOS NAFTALAN HOTEL / NAFTALAN / AZERBAIJAN 160 rooms**

07/ 2013 – 02 / 2016**Position : in charge Sous Chef (Responsible for all culinary without executive chef 2 years)*** **RIXOS AL NASR HOTEL / TRİPOLİ / LİBYA 150 suıt rooms**

10/ 2012 - 06/2013**Lalezar Ala Carte Restaurant Ottoman Cusine / Room service-lobby lunch****Position : Chef de Cusine*** **RIXOS PREMIUM HOTEL BODRUM / BODRUM / TURKEY 600 rooms**

05/ 2011 – 10/2012**Position : Hot kitchen – Chef de Party** * **RIXOS AL NASR HOTEL / TRIPOLI / LIBYA 150 suıt rooms**

10/ 2011 - 04/2012**Lalezar Ala Carte Restaurant Ottoman Cusine / Room service-lobby lunch****Position : Chef de Party*** **RIXOS PRESIDENT HOTEL / ASTANA / KAZAKHSTAN 150 suıt rooms**

05/ 2011 – 10/2011**İnternetional Ala Carte Restaurant** **Position : Ala Carte Chef** * **RIXOS AL NASR HOTEL / TRIPOLI / LIBYA 150 suıt rooms**

04/ 2010 - 05/2011**Lalezar Ala Carte Restaurant Ottoman Cusine / Room service-lobby lunch** **Position : Joker chef*** **CLUB VOYAGE HOTEL / BELEK / ANTALYA / TURKEY 1200 rooms**

12 / 2009 - 04 / 2010Position : Hot kitchen chef * **THE MARDAN PALACE HOTEL / KUNDU / ANTALYA /TURKEY 600 rooms**

6/2008 - 12 / 2009Italian Ala Carte Restaurant Position : Chef de Party - 1 * **VENEZIA PALACE DELUX RESORT HOTEL / KUNDU / ANTALYA / TURKEY 750 rooms**

5 / 2007 - 5 / 2008Position : Hot kitchen / Ass. Chef de party* **TURAN PRINCE WORLD HOTEL / SIDE / ANTALYA / TURKEY 1200 rooms**

3 / 2007 - 5 / 2007Hot kitchen / dömmis Chef * **TURKISH AIR FORCES SOCIAL FOUNDATION / AMASRA / BARTIN / TURKEY**

2 / 2006 - 2 / 2007Kitchen chef in the Military service * **CLUB ALI BEY HOTEL / BELEK / ANTALYA / TURKEY 750 rooms**

4 / 2004 - 10 / 2005Hot kitchen / dömmis Chef  |
| COURSES & SERTIFICATES |
| * 2006 The cooking ecucation : MINISTER OF EDUCATION
* 2008 First Aid : MARDAN PALACE HOTEL
* 2008 Fire Training : MARDAN PALACE HOTEL
* 2009 Job scurity training : MARDAN PALACE ANTALYA
* 2009 Hygiene certification programme : MARDAN PALACE ANTALYA
* 2009 Haccp certification programme : MARDAN PALACE ANTALYA
* 2009 Appreciation Certificate By Chef Jaun Paul Naquin
* 2009 English education for specific purposes Hotel industry
 |
| COMPUTER SKILLS  |
| * I know excellent windows system and office - M&C PROGRAM -ERP
 |
| FOREIGN LANGUAGES  |
| **English** | : | Good  |
| In my career I had chance to work some of very special Chefs. |
| * Chef Jaun paul NAQUIN : Mardan Palace Hotel director of culinary
* Chef Richard STUARD : Mardan Palace Hotel Executive Chef
* Chef Valentin Lobachev GEORGIOVIC : Kiril Restaurant Moscov Executive Chef
* Chef Dori LASZLO : VIP Restaurant Moscov Executive Chef
* Alex BİGNOTTİ : Restaurante Venecera Roma Executive Chef
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| JOINING ORGANIZATIONS |
| * UNION CENTRAL ASIA SECURITY SUMMIT - 10-12 jully ASTANA / KAZAKHSTAN
* 38th SESESION OF THE OIC COUNCIL OF FOREIGN MINISTERS ASTANA / KAZAKHSTAN (28-30)june
* Asian countries econnomic and security forum 15 june 2011 ASTANA KAZAKHSTAN
* European Bank For Reconstruction and development Kazakhstan business day Seminars 18 - 21 may 2011 ASTANA / KAZAKHSTAN
* İnternational Regulations Seminars 27 - 30 may 2010 TRİPOLİ / LİBYA
* LİBYA's National Youth Day 1st september 2010 TRİPOLİ / LİBYA
* İnvestment Economic Growth and job Crootion 3rd AFRICA - EU SUMMIT 27-30 November 2010 TRİPOLİ / LİBYA
* High level symposium on Afro-arab cooperation in investment and trade under the theme "for enhancing Afro-Arab economic partnership 2010 TİRİPOLİ / LİBYA
 |
| REFERANCES |
| * ***AHMED CHAM – GENERAL MANAGER***

***ETE HOUSING & BIG CHEF RESTAURANT IN KSA******+966 59 333 3623*** ***ABED AL ABDURRAHMAN*** ***BIG CHEFS RESTAURANT OPERATION MANAGER IN KSA*** ***+966 59 906 1799******REDA HASHAD FOOD AND BEVERAGE MANAGER*** ***BRAIRA AL NAKHEAL HOTEL*** ***+966 54 845 5729******AYTAC ARSLAN DEMIR******DIRECTOR OF CULINARY OF BIG CHEFS RESTAURANT******+90 530 070 2556*** |