



**GAMZE SENKAL**

**SOLE CHEF**

**BIRTH OF DATE:23.06.1988**

**PERSONAL INFORMATION**

I am extremely motivated to constantly develop my skills and grow professionally.

Creativity, discovering new things and exploring different tastes as a result of these researches are the most important elements in my career life.

I am confident in my ability to come up with interesting ideas for guest and crew meals.

I have worked with both Private and charter with Michelin Star Restaurants background

#### CONTACT

##### PHONE NUMBER

+90 554 522 21 93

##### E-MAIL ADDRESS:

[g.senkal07@gmail.com](mailto:g.senkal07@gmail.com)

[g.senkal07@hotmail.com](mailto:g.senkal07@hotmail.com)

##### ADDRESS

ANTALYA-TURKEY

#### QUALIFICATIONS&EDUCATION

STCW 95

ENG1

DRIVER LICENCE

EKS PROFESSIONAL CULINARY ACADEMY  
CERTIFICATE

KARACAN CULINARY ACADEMY

WINE COURSE BY MEHMET YALÇIN

MSA CULINARY ACADEMY  
FERMENTATION COURSE

EDX ONLINE HARVARD  
SCIENCE&COOKING COURSE

HACETTEPE UNIVERSITY INTERNATIONAL  
RELATIONS

#### INTERESTS

Tennis

Yoga

#### YACHTING EXPERIENCES

**PURA VIDA M/Y -PRIVATE&CHARTER- 30 M**

**SOLE CHEF**

**04.2021 – 11.2022**

**Maintained and organised galley spaces**

**Organising menu and provisioning during the tour**

**Focused on kosher, asian, mediterenan cuisine**

**LUCYZ CATAMARAN– PRIVATE – 25 M**

**SOLE CHEF**

**07.2020-11.2020**

**Full-time private chef for owners and crew dual season**

**Multi-national cuisines mainly seafood**

**Vegan and gluten free plates**

**MISS LILLY M/Y – PRIVATE -42 M**

**SOLE CHEF**

**04.2020-07.2020**

**Replaced of one of the chef position because of the covid-19**

**Responsible of organising menu plan and provisioning for both 10 crew and owner**

**Gluten-free options during the tour time**

**Mainly focused on healthy-light meals**

**BELLE NISE M/Y – PRIVATE- 30 M**

**SOLE CHEF**

**03.2020-03.2020**

**Preparation the yacht fort he season**

**Cleaning and inventory for galley**

**There was no tour because of the Covid-19**

**MSC SEAVIEW -CRUISE SHIP -323 M**

**Chef de partie on the department of Sushi&Fusion Restaurant by Roy Yamaguchi**

**Taking the course about Japanese Cuisine from Roy Yamaguchi team**

**Crossed the Athlantic Ocean**

**During the day time, duties on Steak House, French Bistro, Buffet and Seafood Departments.**

## **LAND EXPERIENCES**

### **BELCANTO RESTAURANT IN LISBON**

**2 MICHELIN STAR-50 BEST RESTAURANT IN THE WORLD**

**02.2023-04.2023**

**Internship program during 2 months**

### **108 RESTAURANT IN COPENHAGEN**

**1\*Michelin Star Restaurant**

**11.2019-01.2020**

**Internship program**

**Fusion cuisine**

### **TARAÇA RESTAURANT IN ANTALYA**

**03.2019-11.2019**

**Head Chef**

**Open the restaurant and organasing menu**

**Mainly Mediteranean cuisine**

### **TRATTORIA SERENZO IN ISTANBUL**

**09.2017-04.2018**

**Chef de partie**

**Authentic Italian Cuisine**

### **MOVENPICK HOTEL IN ISTANBUL**

#### **AZZUR RESTAURANT**

**02.2017-06.2017**

**Internship in A la Carte Restaurant by Giovanni Terraciano**

### **THE MEDITERAN HOTEL IN ANTALYA**

**04.2015-10.2016**

**Chef de partie**

## **REFERENCES**

**Executive Chef: Mete ALPAY**

**+90(532)3147096**

**Executive Chef: Eyüp Kemal SEVİNC**

**+90 (532)3460678**

**Executive Chef : Giovanni TERRACIANO**

**+90(533)7453416**

**Executive Sous Chef: Sandro FUSARI**

**+39 36671 45 089**

**Captain of Miss Lilly: Barış SOYDAN**

**+90(532)2600194**

**Captain of Belle Nise : Bülent AZAZİ**

**+90(533)3446533**

**Captain of Pura VidA : Velimir POPOVIC**

**+385 98 833 730**

