



OĞULCAN ÇAKIR

CHEF

EXPERIENCES

M/S WHITE SOUL 38M, CHEF, BODRUM

Position: Yacht Chef

Dates: 07.2022/11.2022

M/S PAPA JOE 35M, CHEF, BODRUM

Position: Yacht Chef

Dates: 06.2021/05.2022

PENINSULA GARDENS, KAŞ, ANTALYA

Position: Kitchen Chef

Dates: 05.2020/03.2021

HEAD CHEF, DORIA YATCH CLUB / MEIS EXCLUSIVE, KAŞ, ANTALYA

Position: Kitchen Chef

Dates: 05.2020/03.2021

TURAN HILL LOUNGE, FARALYA, FETHİYE

Position: Kitchen Chef

Dates: 07.2017/10.2018

PIZZA EAST / SOHO HOUSE, İSTANBUL

Position: Section Chef

Dates: 05.2015/02.2016

JAMIE'S ITALIAN, ZORLU CENTER, İSTANBUL

Position: Section Chef

Dates: 10.2013/05.2015



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cakirogulcan

20.09.1992 – SARIYER İSTANBUL

MILITARY SERVICE: COMPLETED

PROFILE

As well as being experienced in Mediterranean and Aegean kitchen, i follow the world cuisine and improve myself in this field. I am open to innovations and creativiyy. Caring for the wishes of the guests and their satisfaction, I am a fast chef who has a good sense of taste. I am competent in a range of positions from restaurant management to working as private cook and I am willing to work in a nurturing environment in order to achieve more.

CERTIFICATES

- STCW-Seafarer-Cook / Boğaziçi Denizcilik 02.2021
- Hygiene Certificate / Jamie's Italian 06.2014
- Occupational Safety Certificate / Jamie's Italian 06.2014
- Vine Workshop / Mey / Soho House 07.2015
- Beer Workshop / Anadolu Efes, Hobo Kitchen + Bar 05.2016

VISA

SCHENGEN C , NETHERLANDS

VALID UNTIL: 21.11.2023

LANGUAGE

ENGLISH A2



















