



<https://youtu.be/pVq2THfSr7U>



Michelin Star Chefs ★

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Cem Yorulmaz · 1 d · 🌐

energy store

spinach/peas/corn/garlic/onion/
carrot/wheatpasta/pickled olives souce/
caviar paste/ribsteak..

by chef cem..



Michelin Star Chefs ★

...



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CAUSA...

lime..hotpaper.cream.salmon.basil.Sesame.
black cumin..

kiwi..fish juice.

by chef cem



PERSONAL INFORMATION

Cem Yorulmaz ‘ Master Chef ‘

Adress: Bulmker strasse 133 45888 Gelsenkirchen



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+ 90 532 069 50 62



+ masterchefcem76@yahoo.com.tr



CEM YORULMAZ



chef.cem

Marital Status: Divorced

WORK EXPERIENCE

Oct 2002 – Feb 2004: Kitchen Chef

Queen Marina Restaurant, Istanbul (Turkey)

Mar 2004–Nov 2005 Sous Chef

Taksim Plaza Hotel, Istanbul (Turkey)

May 2006–Oct 2007 Kitchen Chef

Club Nispet Etiler, Istanbul (Turkey)

Feb 2007–Apr 2009 Grill Chef

Virginia Steak House, Istanbul (Turkey)

Jun 2010–Dec 2012 Grill Chef -

Ramiz Kofte Restaurant, Izmir (Turkey)

Feb 2013–Apr 2014 Sous Chef

The Wellesley, Motoryacht (Turkey)

May 2015- Oct 2015 Executive Chef

For Fun Yacht, Marmaris (Turkey)

Apr 2016–Nov 2016: Executive Chef

Zanziba Gullet, Napoli (Italy)

July 2017– October 2017: Executive Chef

Hazar Charter Boat (Greek)

Juni 2018– September 2018: Executive Chef

Shabby M/Y (France)

Juni 2019– October 2019 : Consept Management Manager

Agora Fish Restaurant

December 2019- Marz 2020: Consept Manager

Borsa 1860 Ottoman Cousin

EDUCATION AND TRAININGS

June 1993: Certificate of Vocational School for Tourism and Hotel Management

MEB Approved

September 1996 : Kazakhstan Farabi University Tourism and Hotel Management

September 1999 : Wine and Cigar Course, Kutman Vines

August 2007 : Wine and Cigar Course, Gestin Vine

June 2011 : Academy of Culinary Art Professional cookery Antalya

PERSONAL SKILLS

Mother Tongue : English

Languages Spoken: English, Deutsch

Communication Skills: Excellent

Communication skills gained through my working experience as a chef on boat and at restaurants.
well communication skills with children and young guests

Ability: Using Sea Boat

Driving Licence : B

Computer Knowledge : Ms Office

Job-Related Skills: Meditteranean, Turkish cuisine , Sushi , Bakery and Pasty ,
Healty Food, Fine Dining, Fast Food – Pizza Fruit Carving

BURGER STEAK



Ingredients

- 180 Gr veal
- Caramielized Onion
- Handmade Burger Breads
- Spicy Potato (Thyme, Salt ,Black Pepper and Red Pepper)
- Cherry Tomato

GRILLED LAMB ´S LIVER



- 500 gr Lamb liver Red Onion
- Parsley
- Lamb Liver Souce (Tablespoon Mustard, Half Lemon , Olive öl , Salt, Black Pepper , Mayonnaise, a clove of Garlic, Three tablesppon red vine)

SULTAN`S DELIGHT



Ingredients

- 500 Gr Cubes
- Six Pieces egg Plant crushing
- 300 Gr Butter
- Salt, Black Pepper
- Grated Cheese

SPECIAL TAGLIONI



Ingredients

- 350 Gr Taglioni
- Two Tablespoon Salsa al curry
- 100 Gr Sauce, a pinch of dill , Cherry Tomato
- 25 Gr Butter
- Three Tablespoon olive öl , Salt, Black Pepper, Cumin

CREP BOWL



Ingredients

- 500 gr Mince
- Two pieces of Onion a Pinch of Parsley
- 2 Cups Of flour, Three Eggs
- 2 Cups of Milk
- Salt, Black Pepper, Red Pepper
- 350 Gr Cheddar Cheese

SAUTED MUSSEL



Ingredients

- 30 Pieces Of Mussel A Pinch of Parsley three cloves of garlic
- 40 Cl red Vine Tomato sauce
- 100 Gr Currant
- Salt, Black Pepper, Red Pepper 20 Cl curry sauce Lemon Juice

SOUR BREAD TENDERION



Ingredients

- 200 gr tenderloin
- 50 gr boiled spinach
- 100 Gr Currant
- Sour bread (half lemon, five table spoon olive oil, thre cloves garlic, a tablespoon vinegar, 150 Gr crumb)
- Tenderloin sauce (tomato sauce, chilli sauce, black pepper, red pepper, salt)

OYSTER STUFFING



Ingredients

- 6-7 boiled pieces of oyster an onion roe
- 20 cl white vine thinly sliced dill salt





















































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İlçe Milli Eğitim Müdürlüğü

İLÇE MİLLÎ EĞİTİM MÜDÜRLÜĞÜNE
DİKKETİNE

Özel Otelcilik ve Turizm Meslek Lisesinden 1994-1995 öğrenim yılında mezun oldum. Almış olduğum diplomasını kaybettim.
Öğrenim durumuma ilişkin bir belgede tarafıma verilmesini arz ederim.

07.03.2016
Cem YORULMAZ

T.C.
ÜSKÜDAR KAYMAKAMLIĞI
İlçe Milli Eğitim Müdürlüğü

Sayı:
Konu:

07.03.2016

Öğrencinin Adı Soyadı	: Cem YORULMAZ
Doğum Tarihi	: İstanbul 19.10.1976
Baba Adı	: Cahit
Okuduğu Yabancı Dil	: İngilizce
Alanı ve bölümü	: Servis
Diplomanın tarihi	: 28.04.1995
Diploma No	: 2454
Mezuniyet Ortalaması	: Orta
Son durumu	: Mezun

Yukarıda açık kimliği yazılı dilekçe sahibi Cem YORULMAZ, İlçemiz Özel Özel ETUR Otelcilik ve Turizm Meslek Lisesinden almış olduğu diploması kaybettikten sonra öğrenim belgesi 1.defaya mahsus olmak üzere düzenlenmiştir.

Mustafa ÖZEN
Şube Müdürü

Not: Servis, Yemek, Restaurant,
Yemek Píşirme Tek.Uyg.Dersleri alınmıştır.



REFENRECES

- Mr. Hakan KARAOGLU Master Chef : +90 553 086 53 95
- Mr. Ahmet KOL Chef : +90 537 232 79 98
- Mr. Remzi YORULMAZ Captain: +90 554 880 53 72
- Mr. Ramazan DOGAN Captain: +90 537 630 92 37

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