



Emine Kocaman

Istanbul/ Turkey

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Personal Details

Nationality: Turkish

Place of

birth:Rize/Turkey

Date of birth:

20.02.1985

Marital status:

Single

Direver Licence: B

Seaman identitiy

card:yes **Passport :**

Yes

Hygiene

Certificate: Yes

Education : Comrat State University, English and Russian Languges and Literature, Second years student. Comrat/Moldova : I drop out of my university because of Turkey's economical conditions

Certificate and courses - Kadir Has University:

Chef School Professional Culinary Enstitute.

Education programme is French, Turkish and Ottoman cookerries: Soups, savoury appetizers, main dishes (some kebaps), salads and Turkish snacks, make bread, some milk puddings and some Turkish desserts, vine and bake bread.

İşkur Cookery Education certificate: Turkish cookerries.

Languages:

English: Intermediate

Russian: Beginner

Work Experiences:

Gulet Dora Deniz : 2022- seasonal job

Chef: To prepare and cook all foods for our customer and crews

Turkish and World cuisine. Soups, savoury appetizers, main dishes, salads and Turkish snacks, make bread, some milk puddings and some Turkish desserts.

Handüzü Holliday Village in Rize in Turkey: 10.07.2020- 2022

Chef: Turkish and World cuisine. Soups, savoury appetizers, main dishes, salads and Turkish snacks, make bread, some milk puddings and some Turkish desserts.

Piri Reis University's Ship: 10.07.2019-10.10.2019 (seasonal job)

Cook: Turkish cookery: Soups, savoury appetizers, main dishes, salads and Turkish snacks, make bread, some milk puddings and some Turkish desserts.

Piri Reis University's Ship: 11.07.2016_01.10.2016 (seasonal job)

Cook: Turkish cookery/ lukewarm: Soups, savoury appetizers, main dishes, salads and Turkish snacks, make bread, some milk puddings and some Turkish desserts.

Pandora Butik ikram: 08.01.2017 10.01.2018

Cook: world cuisine/ Soups, savoury appetizers, main dishes, salads and pan foods,grille foods, fish cook, make a pizza, some milk puddings and some desserts.

City Center Hotel: 09.09.2015 - 07.10.2016

Cook: Turkish cookery: Soups, savoury appetizers, main dishes, salads and Turkish snacks, some milk puddings and some Turkish desserts.

Kahve Durağı: 15.08.2014 - 30.08.2015

Chef: World cuisine / Soups, savoury appetizers, main dishes, salads and pan foods,grille foods, fish cook, make a pizza, some milk puddings and some desserts.

Kahve Sarayı: 23.01.2014 - 10.08.2014

Cook: World cuisine / Soups, savoury appetizers, main dishes, salads and pan foods,grille foods, fish cook, make a pizza, some milk puddings and some desserts

Green Otel 03.02.2013 - 03.01.2014

. Cook: Turkish cookery: Soups, savoury appetizers, main dishes, salads and Turkish snacks, make bread, some milk puddings and some Turkish desserts.

Öz Balık Restaurant: 2010 - 2013

Cook: Fishery products and make salad

Seyran Patisseries: 2008 - 2010

Sous chef: I helped the chef prepare Turkish desserts

Tasks: I can take responsibility for relate to the subject

Determining the portion size and deducting the cost of the portion

Buy something in

Warehouse and stock control

To ensure the safe use of all kitchen materials within the hygiene rules

To ensure the supervision of the personnel within the framework of work safety

Computer: Office programs- word, excel, photoshop CS6

Hobbies: Music , Guitar, Oil color, Sewing, Take photos

Self Future : With the education, knowledge and experience I have gained in the kitchen for about 15 years, I want to realize my dream of " LIFE IS EVERYWHERE" which I want to advance by developing myself in a well-established and big company, gaining new experiences and making life style all the time.. I really love working, learning and improving myself wherever. Thank you for your politeness...

REFERENCES

Tolga Çandarlı: Captain of GuletDora Deniz: +905432902953

Fatih Kızıltan: General Direktor and owner of Handüzü Holiday Camp: Tel: +905338188618 Mail:fatihsemih@gmail.com

Can Bozkuş: seaman of Gulet Dora Deniz: +905532037755