**FARUK BUMIN**

***Executive Chef / Culinary Consultant***

**PERSONAL INFORMATION**

D.O.B: 05.05.1979

Nationality: Turkish

Marital Status: Single

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Availability to join: Any time

**OBJECTIVE**

Seeking for a senior BOH management position in the Food & Hospitality Industry.

Looking for a challenge in established and cooperated company in the Middle East.

**SKILLS SUMMARY**

Leading a Hotel - Restaurant or Catering operations and large number of brigades as an Executive Chef

Working towards to budgets and controlling costs

Creating menus - recipe development ­- understanding nutrition values

Designing kitchens - planning new projects – selectin right type of kitchen equipment – training members of staff

**DIPLOMA**

Bachelor’s Degree Business Administration

Anadolu University / Eskisehir Turkey

**QUALIFICATION COURSES & CERTIFICATION**

ISO Stategy Management

ISO 9001 Internal Assessor

ISO Quality Management Systems

OHSAS 18001 Occupational Health & Safety

ISO 22000 Food Safety Management Systems

ISO 14001 Environmental Systems

**LANGUAGES**

Turkish: Native

Kurdish: Native

Arabic: Writing and reading intermediate – Speaking beginner

English: Work Profession

**OFFICE & COMPUTER SKILLS**

Auto-cad (Drawing kitchen plans-Equipment layouts plans- Electrical and Plumbing plans)

Microsoft Word

Microsoft Excel

Microsoft Publisher

Using all other office tools and POS systems

**CULINARY SKILLS**

Food preparation and cooking technique using fresh ingredients

Meat - Poultry – Seafood Butchering & Knife skills

Using all types of latest kitchen equipment and tools

Knowledge of the multicultural and continental cuisines.

Patisserie and bread

**WORK HISTORY**

**Adams Hotel** (4 Stars)/ Kuwait City **Dec**. 2016 till Dec 2018

**Executive Consultant Chef**

Leading a total team of 160

I was assigned to open up and run 200 cover Ala carte Restaurant, Patisserie and Coffee Shop as a Consultant Chef. I’ve handled 3 different projects creating each concepts and menus. I’ve arranged for right kitchen equipment purchases and future maintenance, preopening staff training, developing recipes, calculating product cost and pricing products correctly to boost the business profitability.

My Daily duties were Supervise the kitchen staff and Support the Sous Chefs and FOH Managers, Estimating food requirements and food/labour costs, preparing working schedules, keeping time and payroll records, Recruiting and managing staff, Perform administrative duties. Check overall each kitchen has followed and comply with sanitation regulations and safety standards. We had catered for breakfast and banquet buffets for hotel and outside guests, Ala carte Steak House Restaurant, Lobby coffee and patisserie shop.

**Skill on the Grill Restaurant** Jeddah / KSA Jan 2015 till Oct 2016

**Executive Chef (Preopening)**

Leading a total team of 25

New local casual dining live grill house restaurant brand. I was involved in planning the kitchen from scratch,

I’ve created menus and modify new dishes, recruits and trained both staff, I was responsible of running the kitchen on day to day bases for opening or closing shifts.

Working close by with sous chef checking overall and approving daily orders for food items. Controlling the wastage and food cost, food quality, checking on cleanses food safety & hygiene standards and practises.

**Kasimpasa Football Club** Istanbul / Turkey March 2013 till Apr 2015

**Executive Chef**

Leading a total team of 30

Training side for Turkish premium football team. Premises owned by football club has been voted for best 20 in the world.

I was working closely with dietitians and nutritionist to create a calorie calculated perfect recipes for footballers. We were serving breakfast; lunch and dinner to premier team as well as the 300 other young football players every day.

I’ve had to make sure all kitchen team followed on HACCP producers and 5 star high standards food quality.

I’ve selected and used fresh and best quality local food products.

I’ve managed opening banquet buffets and BBQ Parties on regular basis serving different cuisines of food from other parts of the world. We have organized specials meals sparetly for some of the players who were on specific diet or had allergies. Healthy options were available with less salt, vegetarian and vegan meals were also cooked daily.

I’ve proudly managed a catering party at five different occasions for Turkish President Mr Erdogan and his vip guests up to 5000 people at this premises.

My daily duties were controlling the stock and food cost, modifiying and developing new recipes on regular basis. Placing orders for food items, checking the quality and freshness of recived food products. Identifiying any problems that arises in the kitchen as well as the resolving them quickly. Maximizing the productivity of the kitchen staff by leading and motivating them correctly, Maintaning an inventory of food supplies, following a food budget and completing other administrative tasks at the office.

**Chilai Restaurant** Istanbul / Turkey Nov 2011 till Nov 2013

**Sous Chef**

Leading a total team of 36

Well known awarded Fine Dining restaurant based in phosphorus Istanbul. I’ve worked under a Turkish Celebrity chef Hazer Amani.

As a sous chef I was responsible running busy shifts. Overall checking each station in kitchen ready before service,

Food Preparation and portioning is correct, cooking and presentation of each dish is in line, all members of staff are following on hygiene rules.

**Kirinti Restaurants & Bistro** Istanbul / Turkey Jan 2010 till Oct 2011

**Executive Chef**

Leading a total team of 70

One of the biggest and successful Turkish restaurant chains serving international casual dining bistro food.

600 cover Dine-in concept with an exclusive number of options on the menu.

As an executive chef I’ve organised kitchen for busy breakfast, lunch and evening shifts. Making sure all products prepared and served as per the recipe. Food standards and serving time kept under the control. Coordinating the activities of other chefs, inspecting clean less of kitchen equipment and food preparation areas, hiring and training new staff were also part of my duties.

**Magic Life Hotel** (5 Stars) Mugla / Turkey March 2008 till Nov 2010

**Executive Chef**

Leading a team of 150

Exculisive Hotel and Holiday resort with a 800 guest capacity based in popular holiday destination in Turkey.

I was in charge of daily food operations for breakfast, lunch and dinner buffets as well as the Steakhouse, Seafood restaurant, Tradational Turkish Restaurant and American Cuisine Concept.

I worked close by with a large team of a Head and Deputy chefs to control the whole operation. Ive checked overall kitchens on daily basis for food preparations, cooking producers and quality standards. I was responsible for monitoring and signing of all paper work for schedules, prep levels, order par levels, as well as the controlling wastage.

Following on any issues occurs at any of the kitchens; carry on internal audits to check on cleanness and HACCP records.

**Esalya Restaurant** Konya / Turkey Nov 2006 till Dec 2008

**Executive Coordinator**

Leading a team of 70

Roof top restaurant based on top of a tower at the city centre with 3 different dining rooms for banquette, Bistro and al a carte Ottoman Cuisine with a capacity of 1000 guests.

I had run all three restaurants as an F&B coordinator. Hiring members of staff, controlling daily operation runs smoothly.

Reporting daily sales to head office, controlling the costs of the business, handling over labour and food cost budgets.

Dealing directly with members of management team briefing them on daily basis. Checking on monthly inventory reports

And submitting all to the head office.

**Royal Wiking Hotel** Antalya / Turkey March 2005 till Oct 2006

**Executive Chef**

Leading a team of 46

Hotel with a 800 guest capacity in a Turkish holiday resort. During the busy holiday periods I was responsible for running the food operations for breakfast, lunch and dinner as well as the alacarte restaurant, seafood and snack bar.

I’ve prepared daily orders for food items, checking on food preparation quality and levels, cleanless of the kitchens, stock count and inventory. Haccp records and food safety practises were kept all the time. I ve checked on Food quality standards and food presentation. Kitchen equipment cleanness and maintenance issues as well as the risk assessments for safety issues at kitchens were part of my responsibilities.

**Hilton Hotel Konya** / Turkey March 2001 till march 2005

Chef De Party

**Military House** Erzurum / Turkey Aug 1999 till Jan 2001

Butcher

**Beach Karacan Hotel** Marmaris / Turkey March 1996 till July 1999

Pastry Chef

**Oasis Hotel** Alanya / Turkey March 1995 till Jan 1996

Butcher

**Espet Restaurant** Ankara / Turkey Jun 1993 till Feb 1995

Cook Commies

**REFERENCES AVAILIBLE ON REQUEST**