



ABOUT

Throughout my years in the kitchen, I have developed my own culinary style, inspired by cuisines from around the world. My education began at Gedik University and was crowned with a "Diploma de Cuisine" from Özyeğin University / Le Cordon Bleu. At every step, I have combined techniques and flavors learned from various cuisines.

In my professional career, I took on significant responsibilities as a Sous Chef at Banyan Restaurant, listed in Michel's Guide, while leading operations at luxury venues like Casa Nonna. Here, I gained experience in everything from menu development to team management. I started as a Chef de Partie at Gasto Local Restaurant and rose to the position of Head Chef.

International cuisines have always been a source of passion for me. While working as a Demi Chef de Partie at İoki Restaurant and Mandarin Oriental Bodrum, I deeply learned the art of Japanese cuisine. I also enhanced my versatility by working in different concepts at China Sushi Express (SushiCo) and Green Salads.

ÇAĞRI KÜÇÜKER

CHEF

EDUCATION



PUBLIC ADMINISTRATION

ANADOLU UNIVERSITY
2019



DIPLOMA DE COUSINE

ÖZYEĞİN ÜNİVERSİTESİ / LE CORDON BLEU
2018

WORK EXPERIENCE

SOUS CHEF

CASA NONNA (LUXURY BOUTIQUE HOTEL)
2023 -

I AM THE MANAGER OF THE OPERATION WHICH IS OPERATED BY PROFESSIONAL WORKERS

SOUS CHEF

BANYAN RESTAURANT
2022 - 2023

I TOOK ROLE AS EQUIP LEADERSHIP
IMPROVISING FOOD PRODUCTS ETC.

HEAD CHEF

GASTO LOCAL RESTORANT(STREET FOOD)
2020 - 2022

CHEF DE PARTIE (1 YEAR)
SOUS CHEF (6 MONTHS)
HEAD CHEF (6 MONTHS)

BECAUSE OF THE FACT THAT I HAVE SHOWED
GREAT PATIENCE AND INCREASE OF MY
WORK I HAVE BEEN PROMOTED MANY TIMES.

ABOUT

My experiences in French, Japanese, Chinese, Turkish, and Mediterranean cuisines have made me not just a chef, but also a culinary artist. I have embraced each cuisine style and shaped my own culinary philosophy with these cultural riches. In the world of gastronomy, I continue to leave my mark. Each of my dishes tells the story of my journey and passion.

COMPETENCES

- Cost Calculation
- Menu Calculation
- Leadership and Management Skills
- Self-Motivation
- Analytical Thinking
- Solution Orientation
- Communication
- Teamwork

FOREIGN LANGUAGES

English ★★☆☆

ABILITIES

Microsoft Office ★★★★★

PERSONAL INFORMATION

Date of Birth: 06/06/1992

Birthplace: MALATYA

Driving License Type: B

Marital Status: Married

COMMUNICATION

+90 553 960 03 28

kucuker.c@gmail.com

onlio.co/cagrikucuker

Mumcular Dist., 8259th St., No:
11, Apt: 23, Bodrum/MUĞLA

DEMI CHEF DE PARTIE

MANDARIN ORIANTEL BODRUM
2020

WORKED IN KUROCHAN 6 MONTHS AND
WORKED N IOKI 1.5 YEARS.

DEMI CHEF DE PARTIE

CHINE SUSI EXPRESS(SUSICO)
2019

I WORKED IN TEMPURA AND HOT SECTION.

COMMI

GREEN SALADS
2017-2019

I WORKED AS A COMMIS FOR 1,5 YEARS.

COURSES AND CERTIFICATIONS

GEDIK UNIVERSITY

COOKING EDUCATION

GEDIK UNIVERSITY

GASTRONOMY SPECIALTY TRAINING

GEDIK UNIVERSITY

ASSISTANT COOK

M.E.B.

HYGIENE CERTIFICATE

REFERENCES

Company: İOKİ RESTORANT

Position: HEAD CHEF

Name-Surname: MAHSUN İÇEN - Phone: +905411874734

Company: GASTO LOCAL RESTORANT

Position: CORDINATOR CHEF

Name-Surname: TUFAN ÇETİN - Phone: +905369855504

Company: CASA NONNA

Position: EXECUTIVE SOUS CHEF

Name-Surname: İSMAİL KAYA - Phone: +905073332223

Company: BANYAN RESTORANT

Position: SOUS CHEF

Name-Surname: ARİFHAN KANLI - Phone: +905375776135