



Özgür Fırat Sarıkaya

Title: Chef of Traditional Turkish Cuisine

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PERSONAL INFORMATION

Date Of Birth: 14.02.1990

Place Of Birth : Altındağ/ANKARA

Martial Status: Single

Military Service: Done

OBJECTIVES

As a professional chef with nearly a decade of experience in the food industry, I provide guidance, consultancy, and support to professional kitchens while ensuring compliance with the hygiene and safety standards of the United Kingdom. With my diverse work experiences and passion for my profession, I continue to improve myself day by day.

WORK EXPERIENCES

In Turkey:

- ELİZİNN Patisserie And Restaurant 09/2016 - 12/2017
- ZERDALI Patisserie And Restaurant 01/2018 - 04/2018
- MY GRUP Ptt. Cooking And Organization Company 07/2018 - 12/2019
- ADIYAMAN Ptt. Cooking And Organization Company 01/2020 - 02/2020
- NEHİR Ptt. Cooking And Organization Company 03/2020 – 10/2020

In Uk:

- Oz The Free Cook / Self Employed and Sole Trader (Professional Chef Services / Professional Kitchen Consultancy and Catering Services) 11/04/2020 - Still Ongoing

EDUCATIONAL BACKGROUND

- Vocational Open Education High School/ Service of Food and Drink-Department of Cuisine 01/07/2020
- Anadolu University / Open Education Faculty / Department Of Cooking 09/07/2020

COURSES AND CERTIFICATES

In Turkey:

- Food and Beverage Services / Cooking Journeyman's Certificate 31/07/2018
- Food and Beverage Services / Course Of Cuisine 31/08/2018
- Food and Water Hygiene Certificate 27/12/2019
- Occupational Health and Safety Course 29/12/2019
- Orientation of Qualified Instructor Course 20/01/2020
- Food and Beverage Services Course/Assistant Cook Certificate 05/06/2020
- Moda Foreign Languages Academy – Course of English (B1 Completed)

In Uk:

- Food Safety Certificate Intermediate Degree
(Chartered Institute of Environmental Health) 25/01/2021

HOBBIES

Writing poems, painting, composing music, going to classical, music concerts, operas and theatre, reading, playing table tennis, trekking

REFERENCES

- CasaRima Mediterranean Cuisine Restaurant's
Owner: Executive Chef Kemal Coşkunçayır
Communication: +447378105709
- Hakan Dursun (Professional Head Waiter and Bartender)
Communication: +447481128284