

GALIP TUNCA ARKAN

PERSONAL INFORMATION

E-Mail: arkantunca@gmail.com

Place of Birth: Istanbul

Date of Birth: 25 /09 /1993

Phone: + 90 539 769 21 28



EDUCATION

- 2011 / 2016 Okan University Gastronomy GPA: 3.52/4.00

- 2007 / 2011 Etiler Anatolian Tourism and Hospitality Vocational High School (Culinary)

EXPERIENCES AND INTERNSHIPS

09/2019 - **Antalya Bilim University Culinary Department** As an instructor chef at Antalya Bilim University. I have been teaching Introduction to Culinary Technologies, Kitchen Technologies

01/2019 - 09/2019 **Okan University Gastronomy Department** As an instructor chef at Okan University. I have taught Kitchen Applications - 1 lesson as well as I was responsible for the all management of the training coordinating industrial kitchen.

10/2017 – 10/2018 **The Bather's Pavilion Sydney / Australia** The restaurant has modern Australian cuisine (European, Asian local foods of Australia are contained) menu. I worked in pizza section, larder and saucier sections. I was a chef de partie in the kitchen.

01/2015 - 01/2017 **Turkish Airlines DO&CO Catering** Responsible to prepare service in Turkish Airline's Extended Range Flights Business Class section. I had duties in main production kitchen, CIP kitchen and attended in National and International events.

06 / 2014 - 01 / 2015 **Noi Restaurant Istanbul** I have worked in Garde Manger section as demi chef de partie. I was responsible to prepare cold meals, order foods for section, clean up section, answer, report and follow executive or sous chef's instructions, cook menu items in cooperation with the rest of the kitchen staff.

05 / 2014 - 06 / 2014 **Eataly Restaurant Istanbul** Carné section of Eataly. I was responsible prepare meat products. In order to graduate I must have completed volunteer train work. I completed my train work in Eataly. I was responsible prepare meat products.

06/2013 – 09/2013 **Çırağan Palace Hotel by Kempinski** I have worked in Garde Manger section and Tuğra Restaurant. During my summer break I have completed my culinary traineeship period.

05 / 2012 – 12 / 2012 **Farketmez Tatbilir Restaurant Istanbul** As an assistant head chef I worked in Farketmez Restaurant. I was responsible to prepare charcuterie products, cold and hot meals, prepare foods for restaurant's other brand in Bozcaada.

05 / 2011 – 08 / 2011 **SOSA Restaurant Istanbul** I started to work in Sosa as a Line Cook. I was responsible in pasta and grill section.

05 / 2010 – 09 / 2010 **Çırağan Palace Hotel by Kempinski** I have worked in In Room Dining, Patisserie as a culinary trainee. I worked in each department (Garde Manger, Saucier, Entremetier) of In Room Dining. I spent last 3 weeks of my traineeship period in Patisserie. I was responsible to prepare Barbecue patisserie buffet.

05 / 2009 – 09 / 2009 **Çırağan Palace Hotel by Kempinski** I have worked in Garde Manger Kitchen as a culinary trainee. I was responsible to prepare foods, prepare cold meals, set banquet buffets.

CERTIFICATES

- **WSET** Level 1 Award in Wines (QCF) 8.04.2014
- **International Chocolate Festival** in Praia da Vitoria / Portugal Attendance Certificate, 1st prize 12.12.2010
- Lifelong Learning Programme involved in the **Comenius Project** called “Food for Soul” Participation Certificate / Portugal 03.05.2010
- Turkish Republic Ministry of **National Education Profession Certificate of Pastry** 07.12.2008

OTHER EXPERIENCE AND MEMBERSHIPS

- YouTube channel called Gastrosef YouTuber www.youtube.com/gastrosef
- Member of Future of Tourism Platform Turkey

FOREIGN LANGUAGE

English: Upper Intermediate Level

COMPUTER

Microsoft Office Word, Excel, PowerPoint, MacOS, iWork

EXAMS

- IELTS General Result **Listening: 8 Reading: 7,5 Writing: 6 Speaking: 7,5 Overall: 7,5**
- ALES Verbal **72,50**