

# CHEF BURAK DEMİRTAŞ

## CONTACT

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## ABOUT ME

Creative and detail-oriented professional chef with over 10 years of experience in Turkish and international cuisine. Passionate about food presentation, seasonal ingredients, and team management in fast-paced kitchen environments. Strong background in menu development, food safety, and customer satisfaction.

## PROFESSIONAL EXPERIENCE

### Head Chef – Lokanta Nefes

Istanbul, Türkiye | 2020 – Present

- Designed seasonal menus using local, fresh ingredients.
- Managed a team of 12 kitchen staff and coordinated daily operations.
- Specialized in modern interpretations of traditional Turkish dishes.
- Ensured hygiene standards were consistently maintained

### Sous Chef – Roka Mediterranean Bistro

Bodrum, Türkiye | 2016 – 2020

- Assisted executive chef in menu creation and daily specials.
- Oversaw food prep and inventory control.
- Trained junior staff in cutting, plating, and kitchen etiquette.

### Line Cook – Swissôtel The Bosphorus

Istanbul, Türkiye | 2013 – 2016

- Worked across hot kitchen and grill stations.
- Maintained timing and consistency during peak hours.
- Developed basic skills in French and Italian cuisine.

## EDUCATION

### Istanbul Culinary Institute

Diploma in Professional Culinary Arts

- Istanbul, Türkiye – 2011 – 2013

### Anadolu University – Open Education

Associate Degree in Gastronomy and Culinary Arts

- 2014 – 2016