

CURRICULUM VITAE

Ali KIDIK

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Education

2006 – Intermediate Food and Hygiene Certificate program. London, UK.
2005 – Hygiene Course and Haccp System the Savoy Hotel London, UK.
2000 – Ecolab Cleaning Systems Certificate. Istanbul, Turkey.
1993 – 1996 Etur Altunizade Hotel & Tourism Vocational School; During the four year full time course studied subjects such as: Service and bar, reception, house keeping, methods of making foods which cover international and Europe styles and hygiene course and Haccp System

Experience

March 2009 -

Sarastro Restaurant

126 Drury Lane, Theatreland London WC2B 5SU
Tel: 020 7836 0101

Web Site: www.sarastro-restaurant.com

Sarastro is one of the busiest and most well known restaurants in London. Its outlandish décor, electric atmosphere and live entertainment are a magnet for diners from all over the world. With a capacity of almost 300 guests it is not uncommon for over 2,000 customers to dine at Sarastro in one week and Saturday evenings alone often see over 700 people coming to sample the Sarastro experience.

- Position – Executive Chef
- Duties - I am responsible for a brigade of thirteen people. My duties include menu costing, developing and producing the menus, sourcing and purchasing ingredients, organising rotas and kitchen staff procedure to make sure that it is all in line with regulations and that my staff are fully aware of their responsibilities and roles in order to achieve the high standards that I set.
- Reporting to – Mrs. Sibel Niazi

April 2008 - 2009

İzник Restaurant

99_103 Fulham Road SW3 6RH London
Tel: 020 7704 8099

Web Site: www.iznik.co.uk

İzник is the ancient name of Nicaea a city with over 2400 years of cultural heritage; an important city of the Roman, Byzantine, Seljuk and ottoman empires. The menu has also been modernised but one thing which has not changed, however is our commitment to serve the delicious and authentic Turkish cuisine which has been served in ottoman palaces for centuries, freshly prepared on the premises using the highest quality ingredients.

- Position – Head Chef
- Duties – Direct responsible to chef owner and fine dining restaurant, involved in menu planning, cost control and guiding junior staffs.
- Reporting to – Mr. Adem Oner

May 2007 – Feb 2008

Thistle Brighton

Kings Rd, Brighton BN1 2GS, United Kingdom
Tel: 087033309129

Web Site: www.thistlehotels.com

Thistle Brighton is located on the seafront with 208 bedrooms and 12 meeting rooms. The largest conference rooms are able to accommodate 300 covers in theatre style. Most importantly, Promenade – the hotel restaurant has been awarded with **2 AA Rosette**.

- Position – Sous Chef
- Duties – Direct responsible to executive chef and in charge of all outlets- rooms service, fine dining restaurant, banqueting and lounge. Involved in menu planning, cost control and guiding junior staffs.
- Reporting to – Mr. Seref Ozalp, Coordinator Executive Chef

2006 May – 2007 May

Thistle Brands Hatch Hotel

Dartford, Kent DA3 8PE, United Kingdom

Web Site: www.thistlehotels.com

This is a 121 bedrooms hotel in Kent Countryside at the entrance of the world famous brands hatch racing circuit. Hotel has 18 meeting rooms and the largest room can accommodate up to 270 guests and also the **2 AA Rosette** Geneveve's restaurant servicing up to 120 guests for a la carte service.

- Position – Started in a position of Chef de Partie, after that become a Sous Chef.
- Duties – Direct responsible to executive chef and in charge of all outlets- rooms service, fine dining restaurant, banqueting and lounge. Involved in menu planning, cost control and guiding junior staffs.
- Reporting to – Mr. Seref Ozalp, Coordinator Executive Chef

2004 Dec – 2006

The Savoy Hotel

Strand, London WC2R OEU, United Kingdom

Web Site: www.fairmont.com/savoy

This is possibly own of the best-known hotels in the world, that opened its doors 1889, it has 263 rooms, suites and two of the finest restaurants. The Savoy Grill having a Michelin star plus private dining rooms and banqueting facilities for up to 1200 guests. It joined to the Fairmont group in the January 2005.

- Position – Chef Commis
- Duties – I worked in the Saucier Entremetier and Gardmenger sections of our banquet kitchen.
- Reporting to – Mr Georg Fuchs , Maitre Chefs des Cuisine

2003 – 2004

Ceylan Intercontinental Hotel

Askerocagi Cad. No: 34435 Taksim
Istanbul, TURKEY

Web Site: www.interconti.com.tr

This hotel is a 5 stars Hotel with 380 rooms, 3 restaurants & bar plus spa and swimming pool. This hotel has very famous traditional Turkish (Safran) Restaurant, it is an international fine dining outlet and the main banqueting room can accommodate 800 quests for a funcation and their also 14 smaller syndicate and private dinning rooms.

- Position – Commis de Cuisine
- Duties – I worked in the Entremetier and Gardmanger sections and banquet kitchen.
- Reporting to – Mr Michael Stiller, Executive chef .

1997-2001

Ciragan Palace Hotel Kempinski
Ciragan Cad No: 32, Besiktas 34349
Istanbul - TURKEY

Web Site: www.ciragan-palace.com

The Ciragan Palace is a five star diamond awarded Hotel, member of the leading Hotels of the world and cunningly rated by the institutional investors as the tenth best hotel worldwide and the third best in Europe.

The Ciragan Palace has 315 bedrooms a luxury club launge, six food and Beverage outlets bluding a pastry shop and banqueting facilities with a capacity pf 1200 quests.

- Position- Commis de Cuisine
- Duties – I worked in the Saucier, Gardmanger sections of our banquet kitchen.
- Reporting to – Mr Fabrice Canelle , Executive chef

Skills and Qualifications

Languages:

- | | Speaking | Writing |
|-----------|-----------------|----------------|
| • Turkish | Mother tongue | Mother tongue |
| • English | Intermediate | Intermediate |

Computer: Microsoft Word, Excel, Open Office programs

Awards

- 22 August 2007 – Chef of the Year 2007, Regional Winner. London, United Kingdom.
- 22 August 2007 – Chef of the Year 2007, Overall Winner. London, United Kingdom.

References

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| 1- Mr. Georg Fuchs
Maitre Chefs des Cuisine
Tel: (+44) 7980805448
United Kingdom | 2- Mrs. Sibel Niazi
Sarastro Restaurant - Director
Tel: (+44) 7712777777
United Kingdom |
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