



ALI CIRAК

Executive Chef

Contact



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Address

07600 Manavgat
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Language

English



Turkish



Russian



Azerbaijani



Skill

Hot Kitchen



Cold Kitchen



Pastery



Butchery



ABOUT ME

With 14 years of experience in the culinary industry, I have specialized in Turkey's prominent dish, Doner Kebab. I graduated with top honors from the Culinary Arts Department of Tourism and Hotel Management High School and furthered my education at Anadolu University's Culinary Arts Department, earning an associate degree. My professional journey includes roles as a cook and chef in 5-star hotel and restaurant establishments in both Turkey and Azerbaijan. Throughout my career, I have crafted dishes from the leading flavors of Middle Eastern cuisine, providing special experiences for my customers and adding value to the kitchens where I have worked. My expertise extends to all culinary processes, kitchen management, menu planning, and kitchen development. My passion for the culinary arts drives me to continually enhance my skills and experiences in the field.

EDUCATION

Anatolian University - 2018-2020

Department of Culinary Arts

Tourism and Hotel Management High School 2008-2012

Department of Culinary Arts

CERTIFICATES OF EXPERTISE

Certified Master Butcher

Republic of Turkey Ministry of Education - 2024

Qualified Instructor Certificate

Republic of Turkey Ministry of Education - 2018

Certified Master Chef

Republic of Turkey Ministry of Education - 2012

Chef Certification

Republic of Turkey Ministry of Education - 2010

EXPERIENCE

Kibrit Kasap Mangal Restaurant

Sous Chef (January 2024 - Present)

- Select, marinate, and cook meat for doner kebab to create tender and flavorful dishes.
- Utilize doner kebab machine and other kitchen equipment.
- Lead and mentor kitchen staff, fostering a positive and collaborative environment.
- Develop a diverse menu that balances traditional Turkish flavors with innovative techniques.
- Manage inventory, streamline food prep, and ensure food safety, optimizing kitchen efficiency.
- Participate in menu pricing and ingredient sourcing, implementing cost-saving measures without compromising quality.

Fairland Holding

Culinary Project Manager (July 2023 - January 2024)

- Managed meal preparation processes and ensured timely delivery of meals in accordance with company standards.
- Developed new Eastern cuisine-inspired meal concepts to enrich the menu.
- Implemented quality control procedures in kitchen operations to maintain hygiene and safety standards.
- Optimized kitchen workflows, ensured efficient use of equipment, and developed operational strategies.
- Evaluated customer feedback to develop quality improvement strategies and continuously enhance customer satisfaction.

Side Temple Hotel (Ozturkbey Turizm)

Reception Manager / Sous Chef (April 2021 - November 2022)

- Managed and led the preparation of Middle Eastern cuisine, ensuring culinary excellence and team coordination.
- Selected and sourced ingredients, crafted special recipes, and innovated in Middle Eastern culinary techniques.
- Ensured consistency and high quality in all Middle Eastern dishes prepared.
- Developed and executed precise Middle Eastern menu items with a focus on taste and presentation.
- Maintained a clean, organized, and safe kitchen environment conducive to efficient operations.

Soul Kitchen Restaurant

Sous Chef (2015–2018)

- Ensured the smooth operation of the doner kebab station, maintaining the highest standards of cleanliness, organization, and safety.
- Prepared and cooked doner kebab meat, ensuring it was properly prepared, sliced, placed in the machine, monitored during cooking, and cooked to perfection. Also responsible for preparing side dishes and accompaniments.
- Created top-quality doner kebab dishes using diverse techniques and original recipes.
- Upheld rigorous standards for technique, health, safety, and ingredient quality throughout the preparation process.
- Learned and implemented new recipes and techniques from the Head Chef.

My Moon Restaurant

Chef De Partie (2013–2015)

- Prepared and cooked Turkish dishes, specializing in doner kebab, while maintaining consistent quality.
- Efficiently organized and prepared ingredients for doner kebab.
- Monitored ingredient levels and communicated replenishment needs to supervisors.
- Collaborated effectively with Chef de Cuisine and Sous Chef to ensure smooth kitchen operations.

Selge Beach Hotel

Trainee Cook (2011)

- Performed basic kitchen preparation tasks such as washing, chopping, peeling, and slicing vegetables.
- Followed basic preparation steps such as slicing meat, marinating, and seasoning.
- Prepared and organized ingredients for production.
- Ensured proper cooking of meat using cooking equipment and monitored its quality.
- Maintained cleanliness and performed maintenance of kitchen equipment and tools.

Phasalis Princess Hotel

Trainee Cook (2010)

- Assisted in vegetable washing, chopping, peeling, and preparation of fresh ingredients.
- Supported the restocking of supplies and ingredients essential for daily kitchen operations.
- Participated actively in the cooking process, including preparing and marinating meats for shish and doner kebabs.
- Operated specialized cooking equipment such as the doner machine and skewers, ensuring proper cooking and temperature monitoring.
- Maintained cleanliness and organization of the kitchen work area, adhering to hotel standards.