

Serkan Bozkurt

Innovative Chef

Curriculum Vitae



Personal Details:

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Date of Birth: 30.07.1980
Marital Status: Single
Nationality: Turkish
Languages: Turkish (Native), English (Fluent)

Education:

2002 – 2006: Anatolian University Management Faculty
1999 – 2002: Aegean University Food & Beverage Management
1995 – 1998: Tekirdag Anatolian Tourism and Hotel Management Profession High School
1991 – 1995: Bolu Mengen Anatolian Cookery Profession High School
1986 – 1991: Istanbul Bahçelievler Ali Haydar Günver Primary School

Professional Work Experience:

March 2011- Present **Founder Chef-Chef's Table Culinary Academy**

September 2009 – March 2011: Consulting, Organization & Innovation Management

October 2008 – September 2009: A La Carte Operation Chef; BTA(TAV) Airports

October 2007 – July 2008: Host, Culinary Show on ATV Channel

July 2007 – January 2008: Executive Chef, SupperClub İstanbul

December 2006 – June 2007: Private Chef, as for Military Service, Turkish General Staff, Ankara

January 2005 – December 2006: Sous Chef, Hilton ParkSA İstanbul Hotel

August 2002 – December 2004: Demi/Primary Chef de Party and Supervisor / A la Carte Kitchen Chef, Hilton ParkSA İstanbul Hotel

July 2001 – September 2001: Cross Training, InterContinental Berlin Germany Hugos Restaurant "1 Michelin Star"

May 1998 – January 2000: Commis de Cuisine, Crowne Plaza Hotel İstanbul Doruk Restaurant Kitchen (Fine Dining)

April 1997 – September 1997: Trainee, Main Kitchen of Holiday Inn Crowne Plaza Hotel, İstanbul

Awards & Achievements:

- April 2010:** **Croatia Gastronomy Festival, Croatia**
Gold Medal Award in Chicken Category - Gold Medal Award in Fish Category
- September 2008:** **Ika Erfurt Chefs Olympics, Germany**
Turkish Culinary National Team, Team Competition Diploma
- February 2008:** **Hotelympia London, England**
Bronze Medal Award in Cold Buffet
- September 2007:** **World Association of Chefs Society, Bled, Slovenia**
Forth Place, Best Chef in Europe Contest
- May 2007:** **American Culinary Classic, Chicago, USA**
Bronze Medal Award in Open Team Buffet
- October 2006:** **Ekaterinburg Culinary Cup, Russia**
Silver Medals in 3 Course Meals and Best Team, Best European & Asian Chef
- February 2006:** **Istanbul International Gastronomy Festival, Turkey**
Master Chef's Grand Prix Gold Medal Award, Bronze Medals in Chinese Dish, Fish Dish, Mushroom Dish and Open Team Buffet
- September 2005:** **Moscow Kremlin Culinary Cup, Russia**
Bronze Medal Award in Vegetarian Dish
- February 2004:** **Istanbul International Gastronomy Festival, Turkey**
Gold Medal in Cook and Serve, Silver Medal in Original Turkish Dish, Bronze Medal Awards in Pasta Dish and Open Team Buffet
- February 2003:** **Open Cookery Championship 2003, Malta**
Bronze Medal Award in Pasta
- 1999:** **Chaine Des Rotisseurs Election Turkey, Turkey**
4th Place in 3 Course Meal
- 1999:** **Chaine Des Rotisseurs Election, Crowne Plaza Hotel İstanbul, Turkey**
1st Place in 3 Course Meal
- 1998:** **Chaine Des Rotisseurs Election, Crowne Plaza Hotel İstanbul, Turkey**
3rd Place in 3 Course Meal
- 1998:** **Gundel Karoly Culinary Competition Budapest, Hungary**
1st Place in Best National Dish; 3rd Place with Team
- 1997:** **AEHT'97 (Annual European Hotel Tourism High Schools Cul. Competition)**
Amsterdam, Holland
Best Presentation Award, 3 Course Meal
- 1997:** **Best Trainee, Holiday Inn Crowne Plaza Hotel, Turkey**
1st Place, Kitchen Branch
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Activities:

TV Cooking Show “Healthy Cuisine” on TGRT Channel - 20 Episodes in 2003
TV Cooking Show “Taste Race” on Kanal 7 Channel - 65 Episodes in 2004
TV Cooking Show “Our Tastes from Our Kitchen” on ShowTV Channel - 185
Episodes in 2004 & 2005
TV Advertorial for Sen Pilic on ShowTV Channel - 10 Episodes in 2005
TV Cooking Show “Being a Woman” on ATV Channel - 100 Episodes in
2007&2008
Cuisine Book “Creative Recipes from Serkan Bozkurt” via Dharma Publishing House
Cuisine Book “Modern Turkish Cuisine with Serkan Bozkurt” via Alfa Press
Cuisine Book “Teeny Teeny Dishes from Serkan Bozkurt” via Alfa Press
Culinary Magazine Series “Selective Turkish Flavors” Promotion of Sabah
Newspaper in 2008-2009

Organizations by Serkan Bozkurt

Anuga Food & Beverage Fair, Cologne, Germany - October 2007
Largest Food Fair in the World, Organization Performed for 1,500 People
5 Course Set, Fine Dining, Modern Turkish Cuisine Menu

Sial Food & Beverage Fair, Paris, France - October 2008
Prime International Food Fair, Organization Performed for 1,500 People
5 Course Set, Fine Dining, Modern Turkish Cuisine Menu

Sial Food & Beverage Fair, Paris, France - October 2008
Prime International Food Fair, Organization Performed for 1,500 People
5 Course Set, Fine Dining, Modern Turkish Cuisine Menu

Feast Organization for 300 People, Mexico City, Mexico - October 2008
Open Buffet, Modern Turkish Cuisine Menu

Anuga Food & Beverage Fair, Cologne, Germany - October 2009
Largest Food Fair in the World, Organization Performed for 1,500 People
5 Course Set, Fine Dining, Modern Turkish Cuisine Menu

Anuga Food&Beverage Fair Prime Feast, Cologne, Germany - October 2009
Rheinterrassean, Cologne VIP Dinner for the Top 400 Food Company CEOs
Turkey & Germany Incorporated Event through Serkan Bozkurt and the 3
Michelin Star Chef Joachim Wissler

Australia/Melbourne RACV Club-2010
Modern Turkish Cuisine Restaurant Menü Organisation for 500
pax,special dinner event for 30 person.

Abu-Dhabi International Book Fair-2011
presented 2 workshops about Modern Turkish Cuisine and his books,as a
chef of which are invited 10 chefs from the all of around the world.

Sirha Food Fair İstanbul-2012 for Metro Cash&Carry
12500 p.c. fine food service.

Sirha Food Fair İstanbul-2014 for Metro Cash&Carry
18500 p.c. fine food service.