


Nationality	TURKISH	
Date of Born	September, 26th 1983	
Mobile	[REDACTED]	
Mail	[REDACTED]	
Skype	[REDACTED]	
Marital Status	Single	
Degree	Associate's, Bachelor's	
Valid USA C1/D – B1/B2	Yes / 5 years and 10 years validation	
Valid Medical Certification	Yes / Norwegian Maritime Authority until 2026	
Valid Passport / STCW	Yes / Until 2032	
Seaman's Bookk	Yes / Until 2028	
International Driver Permit	Yes / 1 year Valid Until October 2025	
Tattoo&Smoking	No	
Luxury Ship Experience	Yes	

Seagoing Employers	Virgin Voyages / Scenic Eclipse / Seabourn Cruise Line
Seagoing Positions	F&B Team Leader / Room Service Supervisor / Senior Server - Chef de Rang
Available	Yes
Universities	[REDACTED] University / [REDACTED] University / [REDACTED] University

EDUCATION

[REDACTED] University
Ongoing Online Education of F&B Strategies
[REDACTED]

I have been studying in [REDACTED] University in the department of Food and Beverage Strategies and Methodologies. Estimated finishing course date is in 2025. The education modeles are completely online and able to finish at will, therefore does not affect my daily routine operation on duty at work.

[REDACTED] University
Associate of Science in Tourism and Hotel Management 2005-2009
[REDACTED]

Favorite courses: Hotel management, Solutions in Cruising Industry, Food & Beverage Management, Food and Beverage Service, International Cuisines, Marketing, Finance and American Hospitality Industry.

Graduated : **YES** / *Diploma available upon request.*

[REDACTED] University
Bachelor's Degree of Business Administration 2009–2012
[REDACTED]

Favorite Courses: Entrepreneurship, Leadership, Marketing, Cost Control, Accounting Information Systems.

Graduated : **YES** / *Diploma available upon request*

PROFESSIONAL EXPERIENCES

Hotel&Spa

Employment Date 05/20/2023 – Current
Positions Food and Beverage Supervisor
Reporting to Restaurant Manager
Reference Available

- Responsible for controlling F&B Outlets and Room Service. Organzing the special events, Birthdays and Anniversaries.
- Monitoring, Coaching and overseeing daily operation.
- Checking grooming, and uniform of the staff according to company standards.
- Monitoring opening and closing duties, budget and cost. Socializing with the guests and prompt answer their needs and wants.
- Welcoming the guests by the door, helping them to sit and brief information regarding the concept.

Employment Date 2021-2023
Ship Valiant Lady / Scarlet Lady Miami Terminal V
Opening Team YES / Valiant Lady
Positions Team Leader in Italian Restaurant
Reporting to Ass.Restaurant Manager / Restaurant Manager
Appraisal Available / Grand
Leaving Reason Finished the cruise ship jobs



Ahoy! As a crew member, my fundamental duty is ensuring the safety and the security of myself, guests and colleagues according to international maritime rules and policies and HESS. Then the followings as;

- I was responsible for opening and closing duties according to SOP.
- I was also responsible for restaurant operations’ concept and methodologies.
- I was assigned overseeing restaurant staff to ensure smooth operation according to company standards.
- Welcoming and escorting the sailors with smiling Virgin way.
- Helping sailors (Virgin company calls guest as “sailor”) to sit, explaining the concept.
- Asking any allergic reactions against any food.
- Recommending and selling wine according to their selections to pair the palate.
- Working coordinately with server and with the galley.
- Providing outstanding service and dining experience to our sailors the virgin way.
- I was also responsible for the Galley Restaurant’s Veranda Station outside which has got 75 capacity at one time seating. I was responsible for either Breakfast or Lunch operations. As a rockstar crew, I was responsible for taking care of each sailor, handling their needs and wants, dedicating quick service attendant and assigned server. My assistant and one of quick service attendant were responsible for cleaning and closing duties.
- I was also responsible for tackling guest issues, ensuring their fulfillment and food and service satisfaction and reporting straight to assigned manager.
- In addition, I was marking the allergies and special dietaries on MXP system and sharing those informations with anothers on device to ensure them to serve correctly on forthcoming service.



Address	
Employment Date	2019 – 2020
Opening Team	YES
Position	Room Service Supervisor / Asst.Rest.Manager
Reporting to	Restaurant Manager / Hotel Director
Appraisal	Available
Cruising to	Americas / Antarctica
Leaving Reason	Global Pandemic
Reference	

As a crew member, my fundamental duty is ensuring the safety and the security of myself, guests and colleagues according to international maritime rules and policies and HESS. Then the followings as;

- Oversee all aspects of the daily operation of the Hotel's Room Service operation according to company's standard operation procedure (SOP).
- Supervising all in suite dining crew include Butler's and Night Shift. Responding guest orders in a timely manner.
- USPH Duties in Galley and Restaurants in US Ports to get %100 score. Monitor and test service skills of staff, retrain and reinforce all standards on food and quality and service details daily. Provide feedback and appraisals as necessary.
- Ensuring all Room Service staff are meeting all established standard of service in accordance with company's standard operation Procedures.
- Daily and Weekly USPH Training and explaining new crew regarding bucket systems, cleaning and sanitizing.
- Training Room Service Staff regarding FIFO and LIFO and how to do correct open labeling and correct usage of labeling and fridge temperature PH items. Supervising and checking everyday Restaurant areas to clean and attract.
- Training Room Service Staff regarding Breakfast Trays, Lunch Trays and Dinner Trays Set up. Training Folding napkin, clean and polished cutlery, double checked china, coffee and hot water pots.
- Ensuring preparation of Amenity Set ups and delivering on time each of every single day. Ensuring Standing order Set ups and delivering on time each of every single day.
- Roaming around the ship every morning in order to double check the night shift set ups which are; Gangway set up, Theatre Set up, Coffee Machines of all ship, Clearance Set up (for immigration officers onboard), Breakfast trays set up, breakfast cards, cookies and fruits set ups (available outside of US Ports due to USPH)
- I am also working with Provision Master coordinately that am also responsible for requisition everyday. I am doing requisition from MXP system for all outlets' F&B needs.
- I am responsible for Chef's table service as a supervisor. I and executive chef are serving 12 meals and 11 wines in chef's table and I am responsible for explaining the history of 11 different wines according to food pair.
- Working with other Outlet Managers and keep them informed of any Guest issues as they arise.

Address	300 Elliott Avenue West, Seattle WA, USA
Web-Site	
Employment Date	2014-2019
Position	Senior Waiter / Chef de Rang
Ships	Odyssey / Quest
Verification of Employment	Available
Appraisal	Available
Number of Contracts	Eight Contracts in a row. Rotation 4/2
Leaving Reason	

As a crew member, my fundamental duty is ensuring the safety and the security of myself, guests and colleagues according to international maritime rules and policies and HESS. Then the followings as;

- Opening the station, table set ups, set the cutlery, side plates, saucers, cups and Attending daily Seabourn Inspiration Menu and **Thomas** Exclusive Menu Briefing and Tasting.
- Greeting, Welcoming and Escorting the guests with smiling, positive attitude, and friendly manner in accordance with the highest company standards.
- Dinner A la Minute Service in dining room with the highest international and Seabourn food service standards.
- Overseeing my assistants second man and runner in my station during the service to provide exceptional service and Synchronize service on each food course Appetizer, Main Course and Desserts.
- Double check the guest information or history in order to know Gluten Free, Lactose Free, Dairy Free, Garlic Free, Seafood Allergy and/or another allergic reactions of the guests.
- Double check the guest information or history in order to know Anniversary and/or Birthday in order to celebrate with cake and candle.
- Responsible for explain the food items on the menu especially **Thomas** exclusive menu dishes which is terrific gastronomic experience.
- Dinner Service in dining room with the highest international food service standards.
- Working coordinately with Restaurant Manager to guest satisfaction and to provide five star excellent service in each food course.
- USPH (United States Public Health), cleaning with three bucket system and sanitation.
- Reporting daily operation to Maitre d Hotel.
- Closing duties; Checking and closing the station in accordance with United States Public Health regulations and check out after inspection.

SKILLS

- Fluent in English
- Intermediate Spanish
- Planning / Event Planning
- Time Management Skills
- Adaptability
- Leading and Teamwork
- Creativity
- Decision making skills
- Guest service skills
- Sommelier skills with an extensive wine knowledge
- Silver service skills

ACHIEVEMENT & CERTIFICATES

- | | |
|--|---------------|
| • Hospitality Diploma | (Available) |
| • Bachelor’s Diploma | (Available) |
| • E-Cornell F&B Strategies Diploma | (2024 Summer) |
| • Crisis Management Certificate | (Available) |
| • ServSafe Alcohol Certificate | (Available) |
| • Certificate of Food Safety and Hygiene for Catering Level 2 | (Available) |
| • Certificate of Crowd Management | (Available) |
| • International Driver Permit | (Available) |
| • Certificate of Recognize Leadership in Others | (Available) |
| • Crowd Management Passenger Service Safety Training | (Available) |
| • Standards of Training Certification and Watchkeeping for Seafarers | (Available) |
| • Safety Certificates | (Available) |

PERSONAL TRAITS

- Presentable
- Respectful
- Capable
- Conscientious
- Trustworthy
- Hardworker
- Imaginative
- Open Minded
- Cognitive and Quick Witted
- Vigilant and Alert for any guest demands
- Easygoing person but working in discipline

PROJECTS

- Wine Basics by Anil [REDACTED]

120+ Slides on PP to explain international grapes, types of wines and serving techniques. I may share with the recipients upon the request.

- Whisk(e)y Basics by Anil [REDACTED]

120+ Slides on PP to explain International whiskies or whiskeys, their production regions and techniques and wheat varieties. I may share with the recipients upon the request.

- International Cuisine Basics by Anil [REDACTED]

200+ Slides on PP to explain international cuisines, cutting techniques,cooking techniques,.International sauces and salad dressings. Amuse Bouche, Appetizers, Main courses, Desserts. Examples of them and their recipies. Explained clearly types of Games, Poultries, Seafoods (Fish, Crustaceans, Shellfish), Pastas, and Asian Cuisine. Amd many more. I may share with the recipients upon the request.

- HACCP and Food Handling Hygiene Basics by Anil [REDACTED]

70+ Slide on PP to explain about HACCP and its regulations. USPH rules and implementation regulations. Food safety and hygiene. I may share with the recipients upon the request.

STRONG POINTS

- Great Organization skills, confident and hardworking
- Excellent communication skills with Sailor and Crew
- Extensive knowledge of food safety regulations and standards.
- Excellent personal presentation, style and image
- Knowledgable about American hospitality, behavior and etiquette.
- Over qualified sailor orientation and communication skills
- Punctual and Perfect team player
- Willing to learn and/or teach stage by stage
- Flexible and Resourceful. Excellent guest orientation
- Strong driver for results
- Able to work under high pressure environment

HOBBIES & SOCIAL ACTIVITIES

- Traveling.
- Shopping.
- Surfing Online.
- Gym.
- Extreme Adventure Sports.
- Video Production.
- Gardening.
- Photography.

REFERENCES

- Available upon request

COVER LETTER

October, 2024

Dear Madame, Sir

I am very happy applying for a job to your company in order to increase my experience level at a steady rate which will allow me to learn other important techniques and familiarize myself with other business practices by company work force and methodologies.

I am highly professional , creative, well organized, punctual and a very positive individual with a good sense of humor. I always like learning and teaching. In addition, I do always bring benefit for the company I work for and bring benefit for myself as well. I like smiling that the nature of my personality and always do my best to make the guests feel at home away from their homes. I am the person who may create the unforgettable memories to guests.

I am used to work in a hiearachy in a team and therefore I am highly respectful for any order to implement without drama. The point is always guest for me and their happiness during the time they are spending with us.

I would love to make an impact and bring benefit to myself and to company with my high motivation and Professional background. I am very happy and thrilled for giving this opportunity to apply and I want to thank you very much for your time and prompt attention. I am looking forward speaking with you in more details upon your earliest convenience.

Best Regards,
Anil [REDACTED]

A handwritten signature in blue ink, appearing to read 'Anil', with a stylized flourish extending from the end.

By my Signature above, I claim of all informations are given on my Resume by me are correct. If any false, wrong and/or misleading informations are founded during my application process or after, I consent withdrawal or dismissing my application process or termination of my employment by my prospective employer.

Please do not print. I clearly care about nature and the environment