

# TAHA KAHVECI

PASTRY & CHOCOLATIER

## SUMMARY

Career-focused pastry professional with experience in international luxury hotel chains and fast-paced kitchen environments. Highly adaptable to high-pressure and demanding working conditions, with a strong foundation in pastry and chocolate production. Passionate about continuous improvement, innovation, and professional growth. Seeks advanced international training to further develop the Chocolate Talika brand and establish it as a globally recognized chocolate brand.



## EMPLOYMENT HISTORY

### Pastry Demi Chef de Partie

*St. Regis The Palm - Dubai / Nov 2023 - Present*

- Daily production of pastry items in a high-volume luxury hotel operation
- Responsible for mise en place, service preparation, and quality control
- Worked in compliance with HACCP and hotel brand standards

Dubai

### Pastry Demi Chef de Partie

*JW Marriott Marmara Sea - Istanbul / Dec 2022 - Nov 2023*

- Active role in pastry section operations within a large chain hotel
- Supported menu execution, plating, and consistency during service

Istanbul

### Chocolatier (Opening Team)

*JW Marriott Marmara Sea - Istanbul / Mar 2022 - Nov 2023*

- Managed chocolate production independently during opening phase
- Praline, bonbon, tempering, molded chocolate, and decorative items
- Responsible for production planning and stock control

Istanbul

### Pastry Commis I (Opening Team)

*JW Marriott Marmara Sea - Istanbul / Mar 2022 - Dec 2022*

Istanbul

### Pastry Commis II

*Swissôtel The Bosphorus - Istanbul / Jul 2019 - Mar 2022*

Istanbul

### Summer Trainee

*Swissôtel The Bosphorus - Istanbul / May 2018 - Sep 2018*

Istanbul

### Pastry Commis II

*Gorron Hotel - Istanbul / Jan 2017 - May 2017*

Istanbul

## EDUCATION

Jul 2022

### Culinary School

*Beykent University*

Apr 2019

### Kucukcekmece IMKB Vocational and Technical High School

## REFERENCE

- ◆ Gökhan Özer / St. Regis The Palm Dubai Executive Sous Chef
- ◆ Sudesh Fernando / St.. Regis The Palm Dubai Pastry Chef
- ◆ Mehmet Faruk Yardimci / Jw Marriott Marmara Sea Executive Chef
- ◆ Ercan Egi /Swiss otel The Bosphorus Pastry Chef
- ◆ Eyup Sabri Yunusoglu / Gorron Hotel Executive Chef

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## Mail Address of References

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## CERTIFICATES

2021

### Certificate of professional competence / Pastry Level 4

*UGETAM*

2019

### Chocolate Starting

*Le Cordon Bleu*



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