

# 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

Gorion 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

+971 50 251 6262

Sudesh Fernando / St.. Regis The Palm Dubai Pastry Chef

+971 54 487 5594

Mehmet Faruk Yardımcı / JW Marriott Marmara Sea Executive Chef

+90 536 464 00 58

Ercan Egi / Swiss otel The Bosphorus Pastry Chef

+90 537 480 83 42

Eyup Sabri Yunusoglu / Gorion Hotel Executive Chef

+90 533 244 88 81

## CERTIFICATES

2021

Certificate of professional competence / Pastry Level 4  
UGETAM

2019

Chocolate Starting  
Le Cordon Bleu



## Contact

taha@khvci.com  
+971 56 564 4709  
March 2001  
Marital Status : Married

## Skill

Chocolate tempering, praline & bonbon •  
production  
Entremet, mousse, glaze, and plated •  
desserts  
High-volume production & luxury hotel •  
standards  
HACCP & food safety compliance •  
Teamwork and time management •  
Basic Microsoft Office •

## LANGUAGE SKILLS

English – Professional Working Proficiency  
Turkish - Native Language

## Social Media

tahakhvci  
tahakahveci  
bit.ly/TahakahveciPortfolio

## Mail Address of References

gokhanozer11@hotmail.com  
sudesh.fernando@stregis.com  
m.faruk-yardimci@hotmail.com  
ercan.egi@swissotel.com  
eyup.yunusoglu@bcindust.com



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