

23791 MARINER DR, APT 15 HOUSE NO 1,
Dana Point, United States, 92629
ardacelikwork@gmail.com
+1 949 678 5504

ARDA CELIK

PIZZA CHEF, BARTENDER, RESTAURANT
SUPERVISOR



PROFESSIONAL SUMMARY

Excelling as a Pizza Chef, Bartender, and Restaurant Supervisor, this professional brings 16+ years of expertise in the food and beverage industry. Known for a comprehensive understanding of food safety and quality control, they ensure organizational efficiency by training and supervising staff across various roles. Their proficiency in cocktail mixing and menu planning, coupled with exceptional customer service and communication skills, enhances patrons' dining experiences and boosts revenue. Their innovative approach to upselling and menu development showcases their dedication to business success and customer satisfaction.

EMPLOYMENT HISTORY

DEC 2022 - DEC 2023

Pool Server , Ritz-Carlton, Dana Point

- Ensure the cleanliness and safety of the pool area, including regular cleaning and maintenance of pool furniture and equipment.
- Suggest and promote creative poolside food and beverage options to enhance guest experience and increase revenue.
- Assist guests in finding the perfect poolside food and beverage options to enhance their experience.
- Provide exceptional customer service to poolside guests and anticipate their needs
- Collaborate with the kitchen staff to develop new and innovative poolside food and beverage options that align with guest preferences and dietary restrictions.
- Upsell additional amenities and services to poolside guests to increase revenue
- Assist in setting up and organizing poolside events and activities to engage guests and create a memorable experience.

OCT 2020 - NOV 2022

Bartender,Restaurant Supervisor, Buffalo, Kohrong , Cambodia

- Guaranteed compliance with food safety procedures and quality control guidelines.
- Conducted daily pre-shift and weekly departmental meetings to ensure organizational efficiency.
- Minimized loss and misuse of equipment through proper supervision and staff training.
- Trained workers in every position, including food preparation, money handling and cleaning roles.
- Prepared alcohol or non-alcohol beverages for bar and restaurant patrons.
- Interacted with customers, took orders and served snacks and drinks.
- Assessed customers' needs and preferences and made recommendations.
- Mixed ingredients to prepare cocktails.
- Planned and presented bar menu.
- Ensured efficient and prompt service delivery to customers, maintaining a high level of customer satisfaction.
- Implemented creative strategies to enhance the dining experience for customers and attract new customers to the restaurant.
- Implemented innovative marketing strategies to increase customer traffic and revenue.
- Develop and implement a comprehensive training program for new hires, ensuring that they are properly trained in all aspects of pizza making, bartending, or restaurant supervision. This will include hands-on training, written materials, and ongoing coaching and feedback.

SEP 2018 - SEP 2020

Bartender, Restaurant Supervisor, Coco, Kohrong Island, Cambodia

Guaranteed compliance with food safety procedures and quality control guidelines.
Conducted daily pre-shift and weekly departmental meetings to ensure organizational efficiency.
Minimized loss and misuse of equipment through proper supervision and staff training.
Trained workers in every position, including food preparation, money handling and cleaning roles.
Prepare alcohol or non-alcohol beverages for bar and restaurant patrons.
Interact with customers, take orders and serve snacks and drinks.
Assess customers' needs and preferences and make recommendations.
Mix ingredients to prepare cocktails.
Plan and present bar menu.

EMPLOYMENT HISTORY

SEP 2015 - JUL 2018

Pizza Chef - Wood-fired, Buffalo, Kohrong Island, Cambodia

- Prepare pizzas out of our menu and based on custom orders.
- Bake a wide variety of pizza doughs, including thin crust, thick crust and cheese-stuffed.
- Make fresh tomato, pesto and white cream sauces.
- Wash and chop vegetables (for example, tomatoes, peppers, onions and mushrooms).
- Cut, slice and grill meats like chicken, ham and beef.
- Monitor food stock and place orders, as needed.
- Use less traditional ingredients to appeal to a larger audience (for example, vegan cheese and gluten-free flour).
- Cook appetizers, like mozzarella sticks, pizza bites, garlic breads and salads.
- Recommend new recipes to update our menus.
- Maintain a clean cooking station and sterilize equipment.
- Experiment with different wood flavors to enhance the smoky flavor of wood-fired pizzas.
- Collaborate with the marketing team to create and promote special wood-fired pizza events in the local community.

APR 2013 - AUG 2013

Kitchen Sta Deputy Chef Trainee Standing, Quality Hotel Country Park (4 Stars), Halle, Germany

- Kitchen Sta Deputy Chef Trainee Standing
- Quality Hotel Country Park (4 Stars)
- Halle, Germany
- 1Washing, chopping, shredding, and grating ingredients for subsequent use by the chef.
- 2Cleaning all dishes, work stations, cooking equipment, and food storage areas in accordance with food safety regulations.
- 3Ensuring all the ingredients are fresh.Reporting any mishaps in the kitchen to the Kitchen Manager.
- 4Helping in the unloading of deliveries.
- 5Maintaining all areas to health code standards.
- 6Adhering to all the food hygiene and sanitation.
- 7Knowledge and experience with a variety of recipes.

JUN 2008 - AUG 2011

Kitchen Assistant, Grand Yazici Clup Turban Hotel (5star), Marmaris, Turkey

- Kitchen Assistant
- Maintained cleanliness and organisation of kitchen stations and storage areas.
- Prepared dishes for up to 1500 guests at catering events or during highvolume shifts.
- Utilised kitchen equipment according to manufacturer's instructions and company safety protocols.
- Completed daily cleaning and restocking checklists to support kitchen operations.
- Rotated stock and added new items from stock deliveries.
- Minimised risk of contamination with regular cleaning in refrigerated, frozen, and dry storage spaces.
- Knowledge and experience with a variety of recipes.

JUN 2008 - AUG 2011

Waiter and Bar Staff, Lemon Restaurant, Gelibolu, Turkey

- Kept customer service areas spotlessly clean and tidy, enhancing hygiene standards and maintaining a professional bar appearance.
- Built exceptional customer loyalty through faultless guest care and prompt, precise drinks service.
- Worked with energy and enthusiasm to maintain a fun, positive bar atmosphere for optimized customer enjoyment.
- Assisted guests with making menu choices and took note of special requests.
- Fostered fun atmosphere and family-style work environment.- Took orders, made drinks, served food, and provided refills for guests.

EDUCATION

APR 2013 - AUG 2013

High School, Halit Narin Hospitality And Tourism Development, Marmaris

JUN 2012 - SEP 2012

JUN 2008 - AUG 2011

SKILLS

- Pizza recipe design and costing
- Safe ingredient storage

SKILLS

Salad bar production

Menu development

Menu planning

Team management

Upselling

Food and wine pairing

Till operation

Communication

Wood-fired pizza oven

Special event catering

Staff training

Customer service

Cocktail knowledge

Cocktail mixing

Trained mixologist

Tool / Technology

LANGUAGES

English

●●●○○

Khmer

●●●○○

Turkish

●●●●●

HOBBIES

Scuba Diving