

ECE NAZ BOZKURT

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Education	The Culinary Institute of America Associate in Occupational Studies, Culinary Arts	2016 – 2018 New York, USA
	Koç University Bachelor of Arts, Business Administration	2009 – 2014 Istanbul, Turkey
	American Collegiate Institute High-school, International Baccalaureate	2004 – 2009 Izmir, Turkey
Experience	Co-creator & Chef – Radika • Co-founded a culinary project, providing private dining experiences • Created menus and packaged culinary goods • Formed online shopping site, created web page (www.radikaculinary.com)	06/22 – Present Istanbul, Turkey
	Co-founder & Chef – Cook for Us • Co-created a fine-catering company with historical menus • Formed wine pairings • Managed sales and marketing activities	03/20 – 6/22 New York, USA
	Sous Chef – Jean-Georges Restaurant • Two Michelin Star restaurant experience • Worked in Garde Manger, Entremet, Fish and Meat stations • Trained new kitchen members and junior chefs	11/18 – 6/22 New York, USA
	Chef de Partie – The Restaurant at Meadowood • Three Michelin Star restaurant experience • Rotated through stations including Garde Manger and Pastry • Cooked with influential chefs from around the world including Thomas Keller, Sean Brock, Jeremy Fox, Fabian von Hauske, Jeremiah Stone, Manish Mehrotra, Mark Lundgaard, Eric Werner, Yochi Takazawa, Christopher Kostow, Benjamin Suckle, Alexandre Couillon, Jock Zonfrillo https://robbreport.com/food-drink/dining/three-michelin-star-restaurants-twelve-night-dinner-series-2817113/	09/17 – 09/18 St. Helena, USA
	Food & Beverage Executive – Neyzen Group (family business) • Created yacht menus and gastronomy itineraries • Prepared inventory lists and managed purchasing of ingredients. (www.neyzen.com.tr)	09/15 – 01/17 Bodrum, Turkey
	Events Coordinator – Jumeirah Hotels & Resorts • Assisted in marketing and operating activities along with sales operation • Created tea-blending projects with Waris Ahluwalia. Explicated Anatolian tea rituals and gave guidance in Spice Bazaar for local herbs, teas and spices.	06/14 – 09/15 Istanbul, Turkey
Awards	Chobani Prize, Rising Chef of the Year	2020
	Cat Cora Prize, Star Young Chef – <i>The Culinary Institute of America</i>	2017
Certifications	WSET Level 1 Sommelier Certification in wines	2019
	ServSafe Certification for Food Safety and Protection	2017
	ServSafe Certification for Allergens	2017
	Green Chefs - Blue Ocean, Sustainable Seafood Certification	2017
Languages	Turkish (Native), English (Fluent), French (Intermediate)	