



Rudolf van Nunen

Grand Maitré de Cuisine

COVER LETTER


Summer 2022

CONTACT ME

 +90 530 699 3381

 info@rudolfvannunen.com

 www.rudolfvannunen.com

 Tepeköy 219
Tepeköy/Gökçeada
Çanakkale, Turkey

Who am I:

Dynamic & passionate professional with a strong international culinary background.

Attitude:

I provide positive work inspiration based on global culinary knowledge. From my experience I understand that positive emotion is created by excellent customer interaction. I believe in giving a cut above guest expectations consistently. Yes is the first answer, then work to create it.

Methods:

I believe in having an economic drive. Finance and efficiency are key to a successful food and beverage department.

I use a "hands on approach" leading by demonstration and correct protocol for others to observe and make their own. First creating the dish, having others watch, make their own, and controlling the consistency with quality.

Being flexible enough to handle unexpected changes, a job of a chef is using predictable methods of cooking that are well defined. Create presentations, ensuring consistency of the ingredients despite season or supplier.

Executive approach:

I am a role model first and team player, coaching and counseling the staff. I believe that talent can be learned and skills can be coached and improved. Using tactical skills to prepare ingredients and lay down the process. Using dexterity and speed make the activity economically viable.

Planning:

From a table of 6 in my own kitchen to a wedding of 2000 with staff with 130 cooks, I am not shy of correct planning and organisation. I am goal focused, super refined and ultra precise in the kitchen.

Passion:

A diner with Rudolf is a travel through emotions. Complex flavours with a stylised appearance. Smells and taste of food remain poised in time, like souls or smoke in the breeze, ready to remind us of life and living. My cooking creates emotion in another. The complexity of flavours and aromas ignite the imagination and become an exciting menu. I inspire to new levels of gastronomy pleasures.

Life is a journey with a challenge to solve, lessons to learn, to experience and enjoy. So often we become focused on the finish line, that we fail to enjoy the journey. That is why I cook, to allow one to enjoy the journey in the present.

Creativity:

You cannot exhaust creativity. The more you apply it, the more you have. I believe a smile is a curve, that sets everything straight. Laugh, live and love.

Yours Sincerely,



Rudolf van Nunen

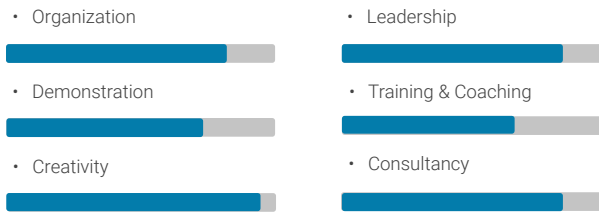






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PROFESSIONAL SKILLS



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EXECUTIVE CHEF
International Experience

WORK EXPERIENCE

- Executive Chef of Cygnus Restaurant: Amway Grand Plaza Hotel, Grand Rapids, USA
- Executive Sous-Chef Wyndham Paradise Valley resort, Scottsdale, USA
- Opening & Executive Chef of the Swiss Grand Hotel, Chicago, USA
- Opening & Executive Chef of Hotel Inter-Continental and Forum Hotel, Chicago, USA
- Executive Chef of the Arnoma Swissôtel, Bangkok, Thailand
- Executive Chef of Swissotel the Bosphorus, İstanbul Turkey
- Executive Chef in charge of F & B, Buddha Bar at Laila Istanbul, Turkey
- Corporate Chef Interni Restaurant, Greece
- Executive Chef of Kempinski Hotel Corvinus Budapest, Hungary
- Executive Chef of Kempinski Hotel Çırağan Palace İstanbul, Turkey
- Maître de Cuisine Miele Culinary Institute, Miele Nederland BV, Vianen the Netherlands.
- Grand Maitré de Cuisine, The Marmara Taksim & Esmâ Sultan Istanbul, Turkey
- Co-founder / CEO "Rudolf" Restaurant and 10 Karaköy Hotel Istanbul, Turkey
- Instructor Chef at Izmir Economy University/ Faculty of Gastronomy, Izmir Turkey
- Executive Chef Narcissus Hotel and Spa, Riyadh Kingdom of Saudi Arabia
- Atelier Rudolf Owner Turkey, Çanakkale, Turkey
- Executive Chef Sans Şans restaurant

CULINARY EXPERTISE
International Cuisine

EDUCATION

- Escoffier
- Gastronomy
- Regional

Education & Qualifications

Experienced in

Nouveau French, Fusion, Dutch, German, English, Turkish, Indonesian and Cajun cuisines. In function for international and local guests in: Holland, USA, Thailand, Turkey, Hungary, Greece. Consultancy, kitchen design, food art, menu development, F&B planning, giving: seminars, public demonstrations, professional training, HR advice for culinary staff selection.

Eindhoven Technical Hospitality School, The Netherlands

Cooking Bakery Pastry

Detroit Institute of Gastronomy, USA

Leadership and Management

American Chef's Federation, USA

American Regional Cookery



Personal

Rudolf van Nunen
Born in the Netherlands, married.

Hobbies and interests
Golf, Tennis, Music, Travel

AWARDS

Best Chef of Turkey
2016 Time out Magazine

World Master Chef
2015 World Master Chef
London, UK

LANGUAGE

- English
- Dutch

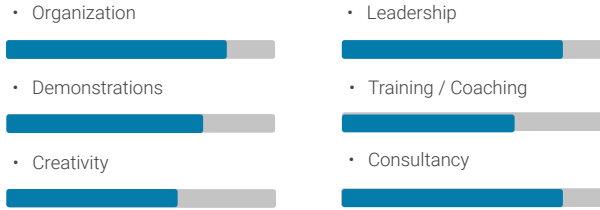


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WORK EXPERIENCE

Executive Chef

2021 - Present

Şans restaurant, İstanbul

Executive Chef of Şans restaurant contemporary Turkish and Mediterranean cuisine. Restaurant serves lunch and dinner. Most of the time there is unique events gives opportunities to clients pairing food and wine, whiskey and other spirits.

Owner / Manager

2019 - Present

Alteler Rudolf, İstanbul

Owner/Manager Atelier Rudolf & vineyard. Sustainable Projects for an improved future. Premises newly renovated for future workshops. The vineyard has been established with heirloom grape cultivars and is maturing for harvesting in the near future.

Executive Chef

2018 - 2019

Narcissus Hotel & Spa, Riyadh

Executive Chef at Narcissus Hotel & Spa in Riyadh Kingdom of Saudi Arabia Responsible for daily operations, training of culinary team, menu creation, food tasting.

CEO

2014 - 2016

Karaköy Hotel ,İstanbul

Responsible for daily operations, recruiting, training of culinary team. Weekly protocol dinners, wedding parties and such organisations. Daily food tasting with new clients. **Mediterranean** cuisine and **Eurasia cuisine** restaurants and a **SkyBar Terrace**.

GRANDMAITRE DE CUISINE

2014 - 2016

The MarmaraTaksim & Esmâ Sultan, İstanbul

Responsible for daily operations, recruiting, training of culinary team. This 5 Star hotel in the heart of İstanbul - Banquets for 1200 guests, outside catering for up to 2000 guests. Food Safety and Weekly Laboratory food test maintaining SimplySafe. Weekly Protocol dinners, wedding parties and such organizations at Esmâ Sultan Yalısı. Daily food tasting with new clients.

MAITRE DE CUISINE

2008 - 2011

Miele Culinary Institute, The Netherlands

Responsible for daily operations, recruiting, training of culinary team. This 5 Star hotel in the heart of İstanbul - Banquets for 1200 guests, outside catering for up to 2000 guests. Food Safety and weekly laboratory food test maintaining SimplySafe. Weekly Protocol dinners, wedding parties and such organizations at Esmâ Sultan Yalısı. Daily food tasting with new clients.

Executive Chef

2007 - 2008

Kempinski Hotel Çırağan Palace, İstanbul

Generally responsible for all operations, organising monthly Chef table for special partners that experience unique menus. Being a part of F&B projects and kitchen design. The Caravan Palace Kempinski was rated the 6th Best Hotel in the world and 2nd best hotel in Europe in 2007. A leading 5 star hotel with 3 major restaurants: **Turga** fine dining in Ottoman cuisine; **Lalden** multicultural dining; **Gazebo** restaurant and lounge. 400,849 couvert per year.