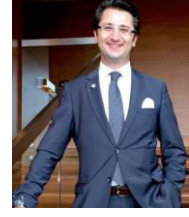


# Atilla OZAN



## Mesleki Deneyim

---

### **JW Marriott Istanbul Hotel & Convention Center – Project Consultant**

*2015 - Present*

- Participating all project meetings about upcoming JW Marriott Istanbul Hotel with Architectural&Design company
- Advising Architectural&Design company for all the areas of the hotel including restaurants, bars, kitchens, all background areas, meeting spaces, convention center, spa, fitness center, rooms, floors exc.

### **Sheraton Istanbul Atakoy Hotel & Atakoy Marina Hotel – Complex Director of Food & Beverage**

*April 2013 - Present*

- In charge of 2 Hotels / Sheraton Istanbul Atakoy Hotel with 285 rooms, Atakoy Marina Hotel with 170 rooms
- Responsible for 102 employees including Catering&Conference Sales, Kitchen, Stewarding and F&B Service
- Achieved %98 guest satisfaction in “In Stay Survey” results
- Increased the bar revenue by %96,33 in 2017 comparing to 2012
- Increased the speciality restaurant revenue by %240,58 in 2017 comparing to 2012 by changing the concept of the restaurant and relocating it from -1 floor to the lobby floor
- Increased the event sales revenue by %22,61 in 2017 comparing to 2012
- Increased the Ramadan cover from 3271 to 6885 in 2017 comparing to 2012 and the revenue by %184,97
- Increased the New Year Gala Dinner cover from 382 to 890 in 2017 comparing to 2012 and the revenue by %192,48

### **Titanic Business Hotel Europe – Food & Beverage Manager / Deputy General Manager**

*January 2012 – March 2013*

- Pre and post opening, 331 rooms business hotel with 15 meeting rooms including 700 m2 ballroom
- Acting as General Manager in the absence of General Manager
- Responsible for all operational and financial statements of F&B Department
- Created F&B Department Operations Manual (including Vision Statement, SOP's, Sequence of Services, Job Descriptions, Concept Statements, Check Lists for all outlets, Service Standarts) for Titanic Hotels group

### **Limak Thermal Luxury Boutique Hotel – Food & Beverage Manager**

*June 2010 – December 2011*

- Pre and post opening, 48 luxury rooms boutique hotel with 5 meeting rooms

**Hamudu Törkiş Fest Fuud (Hamudu Turkish Fast Food Restaurant) – Owner and Ass. General Manager**

*September 2008 – May 2010*

- Started the brand with one store and managed to grow it up to 6 stores (Locations: Gayrettepe, Nişantaşı, Kozyatağı, İzmir, İzmit, Yıldız Teknik Üniversitesi)

**Ege Balık Evi Nişantaşı (Aegean Fish Restaurant) – Owner and General Manager**

*April 2008 – February 2009*

**Kurye Net (Delivery Company) – Owner and General Manager**

*April 2004 – February 2009*

**The Ritz-Carlton, Istanbul**

*February 2003 – April 2004* Catering & Conference Services Outside Catering Sales in charge – Active member of MOD group

*December 2001 – February 2003* Restaurant Shift Leader, F&B Departmental Trainer

**Armada Hotel – Receptionist & Night Auditor**

*January 2001 – June 2001*

**The Marmara Taksim Hotel – Food & Beverage Management Trainee**

*June 2000 – December 2000*

**Les Deux Fontaines Seafood Restaurant, Hotel Ocean / Miami Beach, FL, USA**

*December 1998 – September 1999* Chef de Partie *June 1998 – December 1998* Commis de Cuisine

**Renaissance Antalya Resort Hotel – Steward and Culinary Commis de Cuisine**

*April 1997 – October 1997*

## Eğitim Bilgileri

---

2015 - 2017 **MASTERS DEGREE - TOURISM ADMINISTRATION & HOTEL MANAGEMENT** Istanbul University, Turkey Thesis Subject: Supply and Demand Imbalance Problem in Istanbul Hospitality Industry and Suggestions for Solution

2000 - 2001 **UNIVERSITY LECTURER, F&B SERVICE AND MANAGEMENT** Istanbul University, Turkey Marketing of food and beverage, menu planning and design, menu pricing, hygiene and sanitation, HACCP, cost control, menu engineering, purchasing and receiving, food and beverage service

1995 – 2000 **BACHELOR OF ARTS - TOURISM ADMINISTRATION & HOTEL MANAGEMENT** Akdeniz University, Antalya, Turkey