**SANJAK DEMIRJI**
*Executive Chef & Culinary Innovator*

chefsanjak@gmail.com | 571-778-2688

Renowned Turkish chef with over 35 years of experience in culinary arts. Recognized for innovative approach to traditional Turkish cuisine, blending time-honored techniques with contemporary flair. A medal recipient from Kazakhstan president. Passionate advocate for Turkish culinary heritage and sustainable cooking practices.

**PROFESSIONAL EXPERIENCE**

Executive Chef for Large Events and Celebrations | 2022 - Present

* Design and execute bespoke menus for high-profile events serving up to 1000 guests
* Lead "Chefs Against Hunger" initiative, serving 5,000+ meals annually to those in need
* Host fundraising dinners for American Turkish Friendship Association, supporting educational programs

Executive Chef & Owner, Restaurant | 2022 - 2024

* Own two award-winning restaurants consistently ranked in World's 50 Best Restaurants
* Pioneered innovative Turkish cuisine, managing a team of 200+ culinary professionals

Founder & Head Chef, Multiple Restaurants | Kazakhstan, 2012 - 2022

* Established and operated several successful restaurants, gaining regional renown
* Expertly blended Turkish flavors with local cuisine, creating unique dining experiences

Restaurant Owner | 2001 - 2012

* Launched and grew a Turkish restaurant, achieving 30% year-over-year growth
* Created innovative menu items and cultivated relationships with local suppliers

Restaurant Manager | 1997 - 2001

* Improved customer satisfaction by 40% and reduced food costs by 15%
* Managed and trained a staff of 25+, overseeing all daily operations

Early Career | 1992 - 1997

* Progressed from Dishwasher to Server, consistently exceeding performance expectations
* Developed fundamental culinary skills and industry knowledge

**AWARDS & RECOGNITION**

* Kazakhstan President's Award Medal, 2012
* ATFA Recognition for continuous support education efforts of the association

**SKILLS**

* Expert in Turkish, Italian, Mexican, Asian, and Mediterranean cuisine
* Menu development, food cost management, and team leadership
* Sustainable and ethical cooking practices
* Fluent in Turkish, English, Russian, Kazakh

**MEDIA APPEARANCES**

* Featured in several prominent culinary publications