



Chef Mehmet Agâh ŞAHİN

www.mehmetagahsahin.com



About Chef Mehmet

I was born in Izmir in 1995 as the first child of a Yoruk family from Afyonkarahisar.

In the businesses I worked at, I followed a path that was appropriate to the food production diversity and cultural structure of the region I was in.

I researched the eating and drinking habits that have been passed down from the past to the present, keeping the cultural history of Anatolia in mind. I prioritized the pure taste of food and added the application techniques of old and traditional recipes to my culinary principles.

For this reason, throughout my academic career, I completed my undergraduate and graduate education by doing research on the Anatolian culinary approach, local and refined cuisine.

In the future, if I can provide the right and appropriate investment power. I want to create an unstoppable Turkish Gastronomy map and move it above international standards.

This is not only the goal of entering certain honorary awards or rating systems, but also the aim of leaving a fundamental mark on the past and future geographical map of Turkey.

Education

"Halim Focali Tourism Hotel Vocational High School Cooking Department
2013, Pamukkale University Cooking Program 2015, Gaziantep University
Gastronomy and Culinary Arts 2018, Istanbul Ayvansaray University
Gastronomy and Culinary Arts Master's Degree 2022"



Personal Information

- Date of Birth: 25.10.1995
 - Place of Birth: Izmir / Konak
 - Marital Status: Single
 - Driver's License: A / B
 - Travel Restriction: None
 - Contact Number: 0 531 556 69 20
 - E-mail: job.msahin@gmail.com / mehmetagahsahin@feyhkitchen.com
 - Social Media : mehmetagahsahin
 - Language: English B1
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A chef in a white uniform is working in a field of green plants, possibly basil, under a clear sky. The chef is leaning over the plants, and the background shows a line of trees and a clear blue sky.

Chef's Story

Chef Mehmet Agah SAHIN started his academic career on cooking in high school and completed his associate's, bachelor's and master's degrees on gastronomy.

After Swissotel Grand Efes Izmir, where he started his culinary career in 2011, he continued to gain experience in many leading future enterprises in Turkey.

He made his first Head Kitchen Chef experience in 2018 at Eflatun Bahce, which was built on the famous Mancar Restaurant located in Alacati. In the same year he gave a "Chaîne des Rôtisseurs" dinner and at the end of the year he went to Madrid, Spain to gain experience.

After returning from Spain, he continued his career in Istanbul for a while. He opened the country's first "Turkish Fine Dining" concept restaurant in Baghdad based on an offer he received from Iraq, and along with this, he coordinated 6 different "street food" concept businesses affiliated with the same group.

The year he came back to Istanbul, he founded a kitchen studio called "Feyh Kitchen".

He continues to offer Catering, Event and Private Dining services in this studio. He continued to pursue his Izmir career together with the studio. At the same time, he provided consultancy services to various business groups and created menu, content and concept designs.

He is currently the Executive Chef of a Wine Company's Hotel located in the Canakkale region. Gault & Millau has included the hotel's name in the 2025 selection.

WORK EXPERIENCE

- Asmadan Winery - Bengodi Boutique Hotel (Executive Chef) -- (15.03.2023) * (.....2025)
- Port House Alacati (Chef de Cuisine) -- (23/03/2022) * (02/11/2022)
- Feyh Kitchen (Private / Catering/ Event) - Chef & Owner -- (01/12/2021) * (.....2025)
- to HanDan Boutique Chocolate - New Jersey-America (Advisor) -- (3/11/2021-22)
- Eski Muhit - Street Food - Sakarya (Advisor) -- (16/08/2021-22)
- Chilai Baghdad Group - Baghdad (Kitchen Coordinator) -- (05/10/2020) * (14/08/2021)
- Chilai Baghdad Restaurant (Executive Chef) -- (05/10/2020) * (14/08/2021)
- Cozy Restaurant & Beach / Cesme (Advisor Chef) -- (10/07/2020) * (25/09/2020)
- Rulez / Nişantaşı (Chef de Cuisine) -- (18/08/2019) * (03/08/2020)
- Oligark Wine & Dine Restaurant - Anatolian Cuisine (Chef de Partie) -- (05/02/2019) * (15/08/2019)
- San Antonio - Madrid/SPAIN /Chef de Partie -- (25/10/2018) * (01/02/2019)
- Eflatun Bahce / (Head Chef) -- (05/06/2018) * (10/10/2018)
- San Antonio - Madrid/SPAIN /Line Cook -- (03/02/2018) * (03/06/2018)
- Fatih Girls Vocational and Technical Anatolian High School - Intern Food & Beverage Services Teacher -- (20/10/2017) * (20/01/2018)
- Eflatun Alacati / (Chef de Partie) -- (10/06/2017) * (10/10/2017)
- Calimera Serra Palace / (Trainee) -- (10/06/2014) *(10/09/2014)
- Noa Beach Club /(Trainee – Demi Chef) -- (06/05/2012) * (06/10/2012)
- Swisotel GRAND EFES / (Trainee) -- (06/05/2011) * (06/10/2011)
- Gaziemir Cord Fish Cooker / (Commis) -- (15/06/2010) * (10/09/2010)



Feyh Kitchen X Sipahi Studio "Chef Plates"



in 2023, we started to produce chef plates with the partnership of "Feyh Kitchen x Sipahi Studio" in Canakkale.

We have prepared studies for various restaurant groups. We have organized our first studies on the companies I work for and the groups I provide consulting services to.

The main goal is to combine the perception of food and culture. There is a story behind the food we want to design. First, an idea study on food comes out, usage variations are considered, and then it is planned for what purpose it wants to be presented. These thoughts become the purpose of revealing ceramic plates.

We aimed to combine the types of mud we are working on with the right techniques and methods to get the most accurate results.

We started to create future plans by thinking about the multifunctional usage areas on the chef's plates. After a preliminary R&D study, we implemented the project. The adventure of designing ceramic chef's plates started with the partnership of "Sipahi Studio and Feyh Kitchen".

Chef Plates



Mehmet's Concept

The basic philosophy of my gastronomic identity is to display a new and sustainable perspective while protecting cultural consumption, local products and traditional techniques.

Working by supporting the rich product variety in the regions with the right technique, seasonal food and local producer channels, reflecting the cultural habits of the society with traditional natural cooking methods to the present day without leaving behind, completing the cultural differences in the Anatolian society with the right combinations and processing them into the stories of the dishes, Learning to respect the product and directing current habits and cuisine are the rules of my professional life.

Without forgetting the eating habits of the culture I grew up in, I adopted the food identity of the region, followed the methods of my elders, and got reactions in line with my own rule frameworks.

I discovered and studied the sources of enormous natural and cultural wealth in this geography, starting from the Aegean lands to the lands of Southeastern Anatolia. Thus, I believed that under every food there is a labor and every dish that is made carries a story on its back.





**Mehmet's
Concept**

**IF WE WANT TO REFLECT A LOCAL ANATOLIAN CUISINE,
WITHOUT LEAVING OUR VALUES;**

“Approach traditional habits, products and techniques with a simple and natural approach.

Make you feel the seasons in your meals by using the rich variety of products in the region.

While looking ahead, take care to preserve the traditional "natural cuisine" of Anatolia.

Be aware of the cultures found in natural cuisine.

Adapt the past experiences to the present and reflect them on your cooking methods.

Reflect the “natural, historical, fresh” character to your meals by respecting the past and characteristics of the region you are in, by embracing cultural differences.

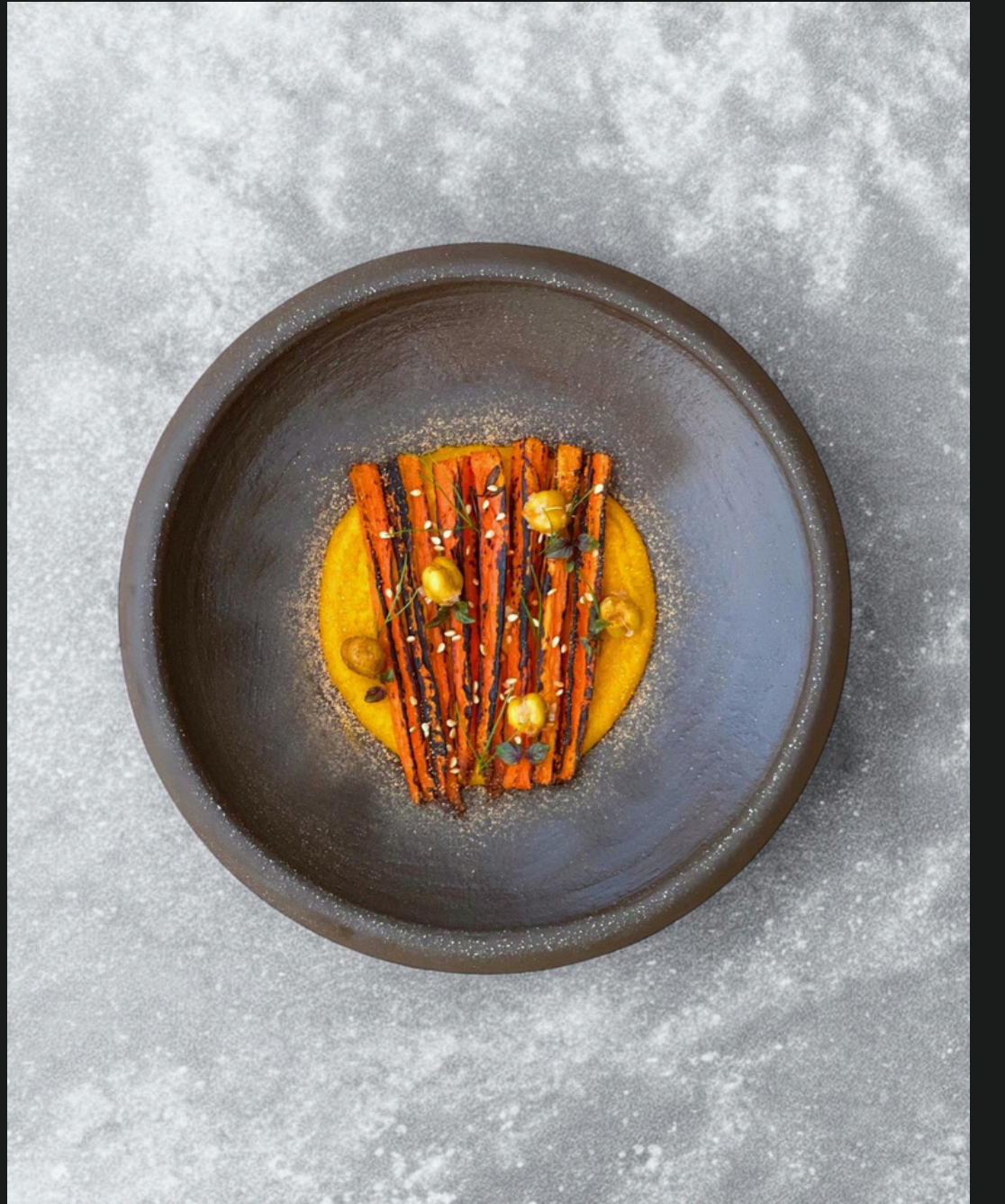
Adopt the rules of "Being in favor of natural production and feel the regional product range". Support producers who diligently develop regional foods and producers who respect animals.

When trying to create traditional intense flavors, approach it scientifically so that it takes into account the consumption habits of modern culture.

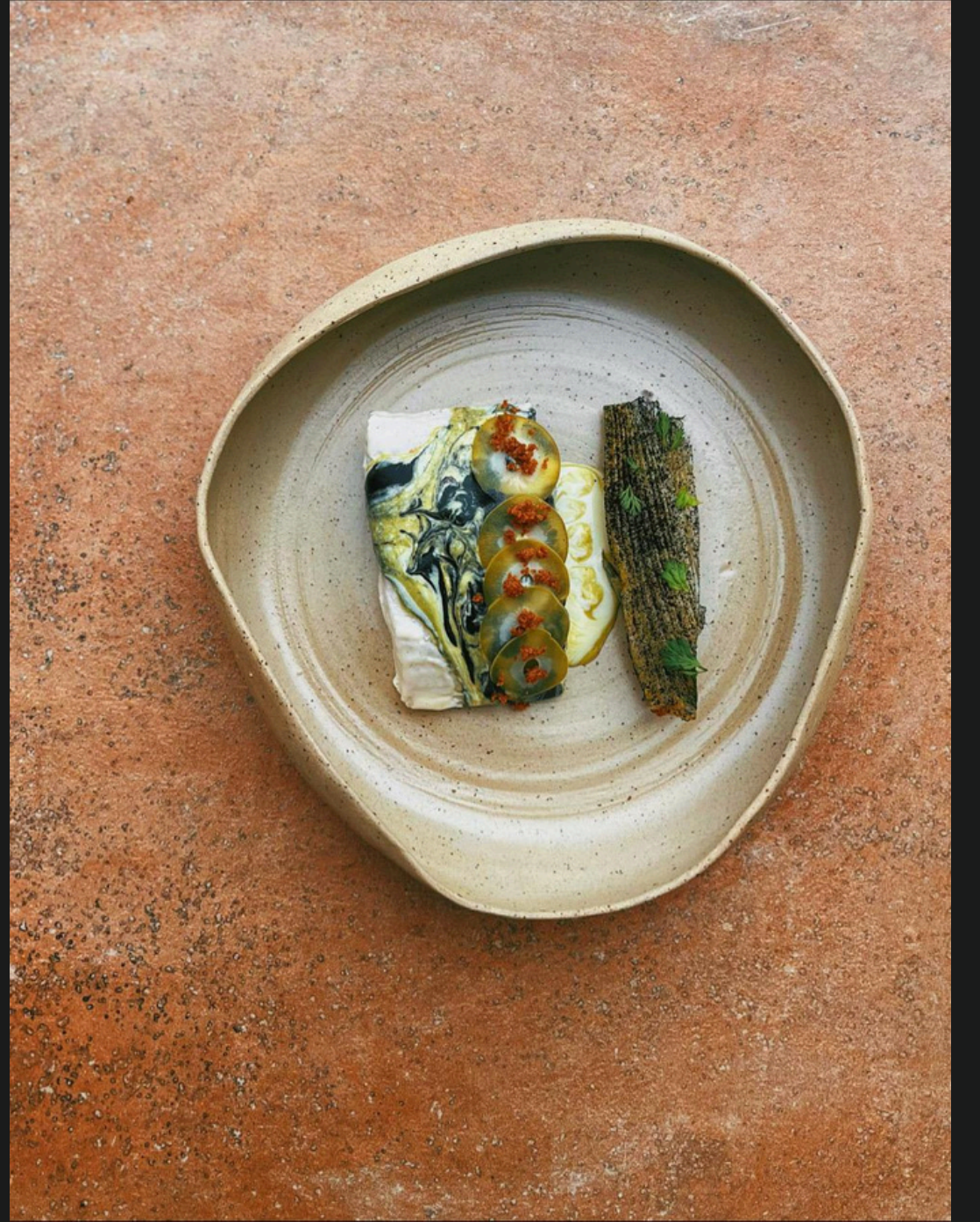
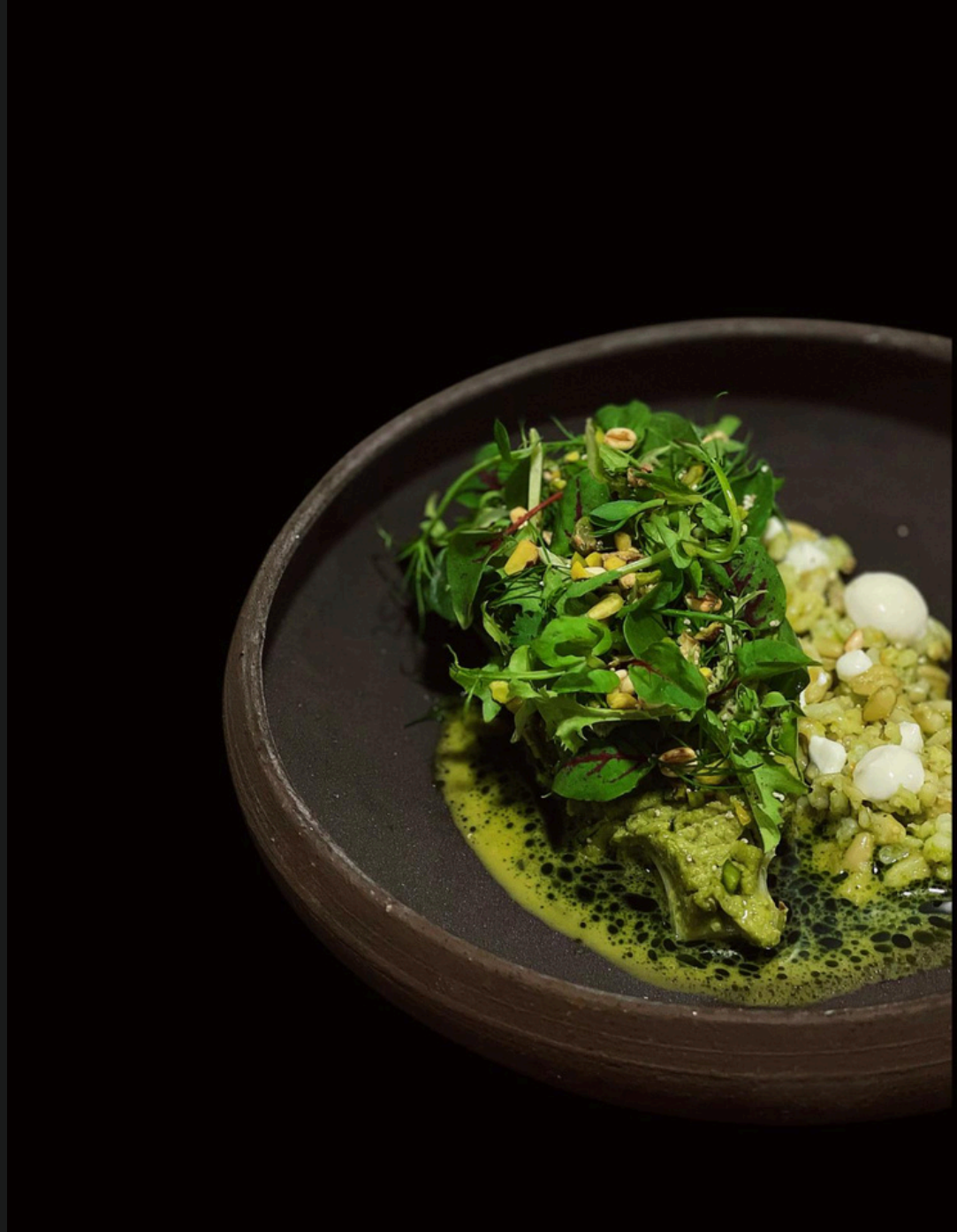
Represent your geography in a way that can convey your culture, but when you do, don't compare national and religious borders at dinner.”



Food Portfolio



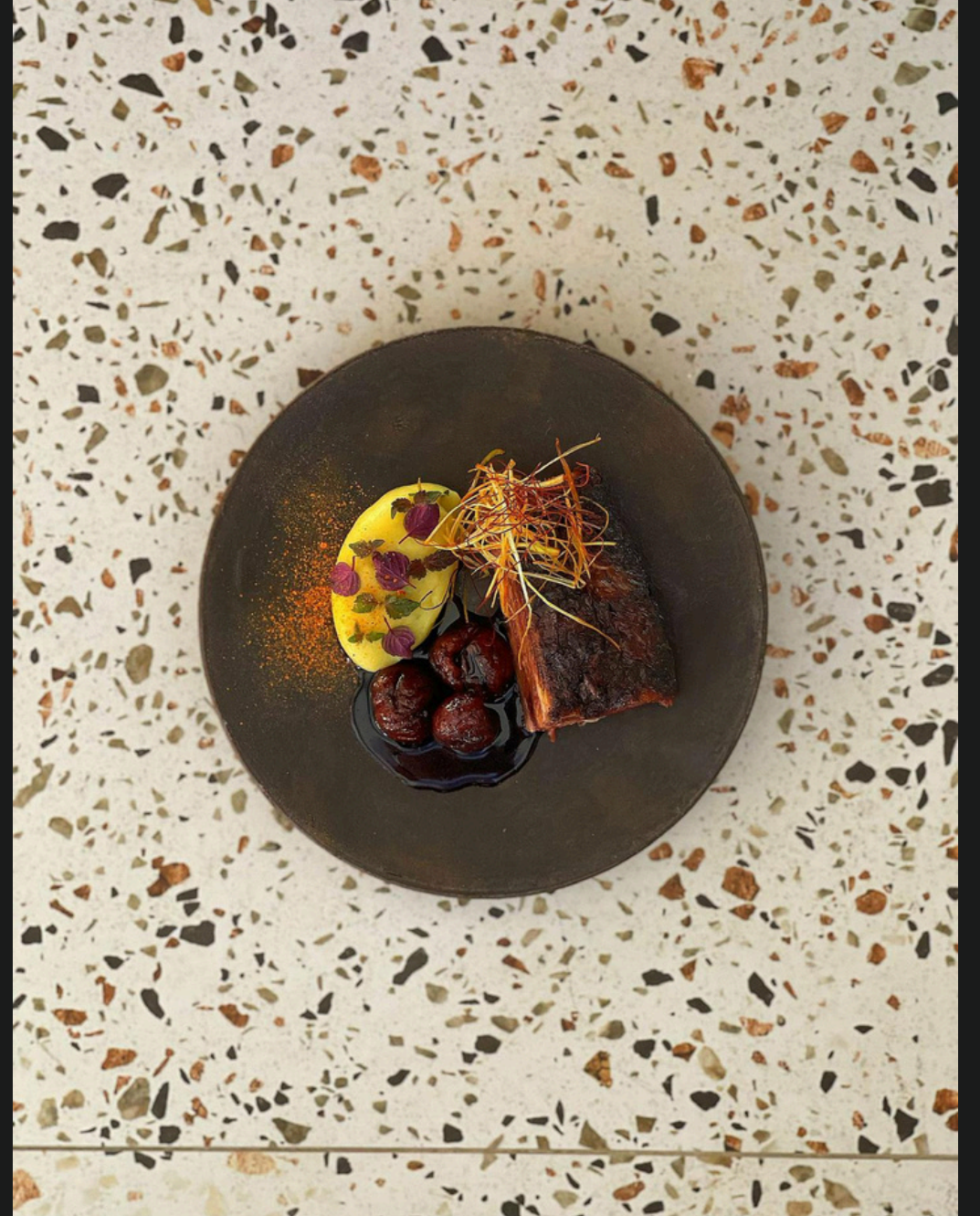
















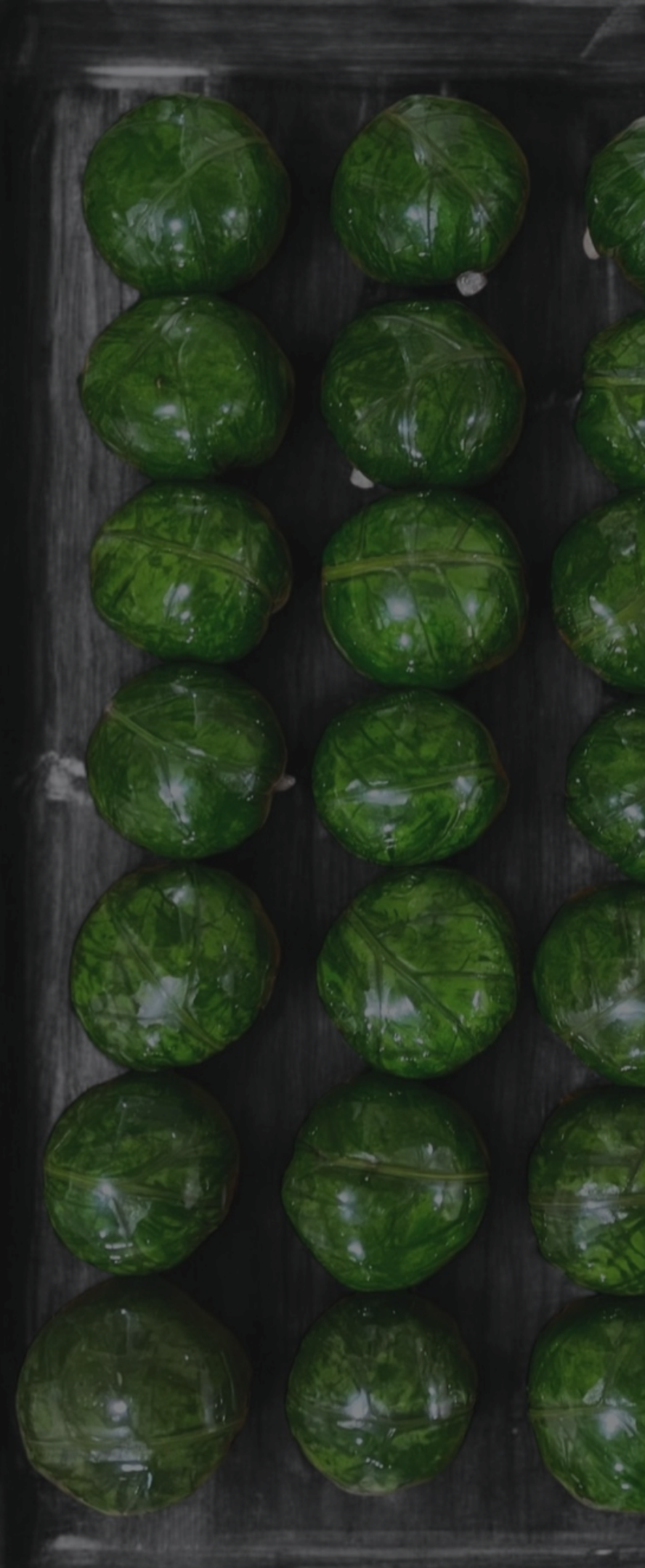
PERSONAL PROFESSIONAL COMPETENCE

- Kitchen setup
- Equipment selection, trading management
- Building and managing a team
- Daily shift, system layout and briefing
- Stock usage, management and cost control
- Menu studies and product tracking
- Menu planning and cost analysis
- Determining the standards of the kitchen team
- Department management and effective communication between departments
- Guest feedback and improved service design
- Creative menu design
- Creating a seasonal menu
- Ensuring Hygiene and Sanitation
- General cleaning of departments
- Accurate staff scheduling for efficiency
- Cleaning of all work areas, tools and equipment
- Hygiene and sanitation in Food and Beverage production areas
- Reflecting Experience and Skills to the team
- Leadership in the Kitchen
- Demonstrating the benefits of an academic education
- Fluent communication and empathy skills
- interpersonal problem solving skills
- Working under pressure in a fast-paced environment
- Working in harmony with the team as an important part of the team
- Troubleshoot team issues
- Focusing on guest needs and producing practical solutions
- Always be calm and polite
- Maintaining calm and composure



EVENT & PROJECT

- TV360 - Chef's Kitchen 2024
- GoTurkey TV Channel - About Gallipoli 2024
- TRT Documentary – A Cook Story 2020 (Bir As Hikayesi) (Department Launch Chef)
- Gault millau 2025
- AkBank Jazz Festival (2020) – (Backstage Cuisine)
- Guldur Guldur Team 2020 - (Backstage Kitchen)
- TimeOut Food and Drink Awards 2019



Thank you for reviewing my portfolio.

