

HALIL DEVRIM

Restaurant Manager

Oldenburg in Holstein, Germany |

PROFESSIONAL SUMMARY

Experienced Restaurant Manager with a strong background in luxury hospitality, F&B operations, restaurant management, pre-opening operations, and team leadership across Germany, Qatar and Turkey. Proven experience in managing high-volume operations, leading multicultural teams, supporting luxury dining concepts, and maintaining high standards of guest satisfaction and service excellence. Progressed rapidly from operational roles into management positions, with hands-on expertise in staff training, menu engineering, beverage management, cost control, inventory, purchasing, and operational planning. Associate Degree in Tourism and Hotel Management from Akdeniz University.

CORESKILLS

Restaurant Operations Management | F&B Operations | Luxury Hospitality | Team Leadership & Staff Training | Pre-Opening & Opening Operations | Guest Experience Management | Service Excellence | Food & Beverage Cost Control | Inventory & Purchasing | Revenue & Sales Analysis | Wine & Beverage Knowledge | Fine Dining Operations | Multicultural Team Management

SYSTEMS & TECHNOLOGY

Microsoft Office | BirchStreet Systems | OASYS HRIS | Oracle OPERA | Oracle MICROS Symphony | DutyWizard

PROFESSIONAL EXPERIENCE

RESTAURANT MANAGER

WEISSENHAUS Private Nature Luxury Resort, Germany

Mar 2024 – Sep 2026

Progressed rapidly from Bartender to Supervisor and Restaurant Manager within a Relais & Châteaux member luxury resort, gaining cross-outlet experience across the Bar, Bootshaus Restaurant, and NAMI Restaurant. Managed restaurant operations with responsibility for service standards, team coordination, guest satisfaction, operational efficiency, and daily performance.

Regularly supported the operations of the two-Michelin-starred Courtier Restaurant, gaining additional exposure to high-level fine dining standards.

Participated in professional Sake and Laurent-Perrier training, strengthening expertise in premium beverages, product knowledge, and luxury guest service.

ASSISTANT RESTAURANT MANAGER

Marriott International – Le Royal Méridien Doha, Qatar

Jan 2022 – Nov 2023

Joined the pre-opening team as Restaurant Supervisor and was promoted to Assistant Restaurant Manager shortly after joining based on operational performance and leadership capabilities.

Played a key role in the pre-opening and launch phase, supporting the full training and operational preparation of a 15-member restaurant team and establishing service standards and operating procedures.

Assumed Restaurant-In-Charge responsibilities while the Restaurant Manager position was vacant, independently overseeing daily operations, team coordination, service quality, and guest satisfaction. Managed high-volume restaurant operations during FIFA World Cup Qatar 2022, maintaining consistent service standards and operational efficiency in a high-demand environment.

Contributed to the restaurant's rapid post-opening success, including receiving the FACT Magazine Best Restaurant Award and achieving a #1 TripAdvisor ranking in the region shortly after opening.

RESTAURANT SUPERVISOR

The St. Regis Doha, Qatar

Dec 2019 – Mar 2020

Signature Restaurants: HuQQa and The Market

Worked across two distinct restaurant concepts, International Cuisine and Steakhouse, as one of seven Supervisors qualified to operate in both outlets.

Supported and coordinated a service team of approximately 30 employees, maintaining luxury service standards and operational consistency across multiple concepts.

Managed a complex operation combining restaurant dining, premium shisha, and dry lounge services, requiring strong coordination, adaptability, resilience, and attention to detail.

Maintained high standards of guest service, team performance, and operational efficiency during high-volume service periods and diverse guest expectations.

Concluded employment following the operational impact of the COVID-19 pandemic.

RESTAURANT / BAR STEWARD

G&P Cruise Hotel GmbH – Scenic Luxury Cruises

Apr 2019 – Sep 2019

Worked aboard Scenic luxury river cruise ships operating on major European rivers between the Netherlands and Slovakia in an ultra-luxury hospitality environment.

Delivered high-level fine dining, food and wine service, and international guest relations in an exceptionally demanding operational environment.

Developed advanced practical expertise in wine knowledge, fine dining service, luxury guest experience, and international hospitality operations.

Built exceptional discipline, stamina, adaptability, and consistency while working extended operational hours in a highly demanding luxury environment.

WAITER

Şazeli Steakhouse, Qatar

Sep 2017 – Jan 2019

Delivered high-volume service in a well-established steakhouse located within one of Doha's major shopping malls.

Maintained high standards of guest service, food quality, service efficiency, and operational performance in a fast-paced environment.

Gained experience serving premium steaks alongside a broad selection of Turkish cuisine specialties.

Strengthened time management, multitasking, prioritization, and guest interaction skills while handling high guest volumes.

HEAD WAITER

BHU, Al Hazm Mall, Qatar

Apr 2017 – Sep 2017

Gained my first international hospitality experience in a bistro-style restaurant located in Al Hazm Mall, Doha.

Worked as part of a compact six-member team, developing flexibility, teamwork, and operational efficiency within a streamlined operation.

Supported multiple aspects of daily operations and developed a strong foundation in international hospitality and multicultural guest service.

PRE-OPENING BAR MANAGER

Big Mamma's, Turkey

Mar 2015 – Apr 2017

Led my first pre-opening project as Bar Manager, overseeing the bar setup and operational preparation from concept to opening.

Managed standardized recipes, pricing, menu engineering, beverage cost control, and bar procedures to ensure consistency and operational efficiency.

Coordinated the bar's functional and architectural setup, including workflow planning, equipment requirements, and operational design.

Recruited, trained, and developed a five-member bar team, establishing service standards and product knowledge from the pre-opening stage.

Achieved a regional wine sales record with the five-member team, resulting in sponsorship of a WSET wine education course by the company's wine distributor.

BAR SUPERVISOR

Hopsack Cafe & Bistro, Turkey

Jun 2014 – Mar 2015

Worked in a classic bistro environment, developing both cocktail preparation and professional barista skills.

Supported a compact four-person bar team while developing flexibility, efficiency, and operational awareness.

Developed foundational management skills through ordering, stock control, and inventory follow-up.

BAR SUPERVISOR

Coffeemia, Turkey

Dec 2013 – Jun 2014

Joined an early third-wave coffee company in Turkey, developing advanced knowledge of specialty coffee preparation and professional barista techniques.

Completed advanced coffee and latte art training, strengthening technical skills in espresso preparation, milk texturing, extraction, and presentation.

Developed a strong understanding of specialty coffee standards and modern café operations.

BARTENDER

The Kumul Deluxe Resort & Spa, Turkey

Mar 2013 – Nov 2013

Gained my first professional bartending experience after graduating from Tourism and Hotel Management in a five-star seasonal resort.

Developed a strong foundation in bar operations, beverage service, guest relations, and luxury hospitality standards.

BARTENDER

The Club Zone, Turkey

2013

Gained dedicated nightclub hospitality experience, adapting to a fast-paced, high-volume environment and developing practical knowledge of nightlife bar operations beyond the standards of five-star hotel service.

WAITER

Side Princess Resort Hotels & Spa, Turkey

Jun 2012 – Oct 2012

Gained comprehensive experience in five-star hotel service within a highly demanding seasonal operation.

Worked in a large-scale property formed through the integration of two hotels, operating multiple restaurants and bars serving high guest volumes.

Developed strong skills in time management, multitasking, teamwork, guest relations, and professional service standards.

Built a strong foundation in luxury hospitality operations and service discipline.

BARBOY / ASSISTANT WAITER

Saray Regency Resort & Spa, Turkey

Mar 2012 – May 2012

Started my professional hospitality career as a new graduate in Tourism and Hotel Management, gaining my first hands-on experience in a five-star seasonal hotel environment.

EDUCATION

ASSOCIATE DEGREE IN TOURISM AND HOTEL MANAGEMENT

Akdeniz University, Turkey

Graduated: 2012

TRAINING & CERTIFICATIONS

IWSA / WSET – Level 1 Wine & Spirits

Sake Training – UENO GOURMET GmbH

Tuborg – Barmaster Training

Bacardi-Martini – Advanced Beverage Training

Coffeemia Turkey – Advanced Coffee & Palate Development Training

Sevilen – Sommelier & Turkish Wine Training

La Cimbali – Coffee & Espresso Machine Training

Efes Pilsen – Beer Training

Laurent-Perrier – Champagne Training, WEISSENHAUS Private Nature Luxury Resort

LANGUAGES

Turkish: Native

English: Professional Working Proficiency