

**ECE CANKAT**

**E-mail:** [ece.cankat@ozyegin.edu.tr](mailto:ece.cankat@ozyegin.edu.tr)

**Telephone:** +90 216 564 93 16

**EDUCATION BACKGROUND**

2020-Present: ÖZYEĞİN UNIVERSITY - Istanbul, TURKEY

Ph.D, Institute of Social Sciences

Design, Technology, Society PhD Program

Cumulative GPA: 3.65/4.00

2017- 2020: MARMARA UNIVERSITY - Istanbul, TURKEY

Master's Degree, Institute of Social Sciences

Business Administration Department, Production Management and Marketing

Cumulative GPA: 3.89/4.00

2012-2017: ÖZYEĞİN UNIVERSITY - Istanbul, TURKEY

School of Applied Sciences, Department of Gastronomy and Culinary Arts In cooperation with Le Cordon Bleu

Minor Program in Hotel Management

Honors: 50% Performance Scholarship, 50% Hilton Scholarship

Cumulative GPA: 3.67/4.00 (Honors Student)

2008 – 2012: FENERBAHÇE HIGH SCHOOL - Istanbul, TURKEY

**WORK EXPERIENCE**

2019- Present: ÖZYEĞİN UNIVERSITY- Istanbul, TURKEY

Position: Research Assistant of Hotel Management

- Assist with courses
- Work as an Internship Assistant Coordinator

2018 – Present: ŞARAPP Mobile Application. – Istanbul, Turkey

Position: Founder

- Coordinating the development team and operation
- Responsible for the management and development of ŞARAPP Mobile APP
- Managing business and marketing plans

2018 – 2019: AB PLUS BİLİŞİM A.Ş.– Istanbul, Turkey

Position: Business Development Specialist

- Responsible for the development process of gastronomy applications

01/2017 – 02/2017: PERA PALAS JUMEIRAH – Istanbul, Turkey

Position: Voluntary-Intern in Marketing

- Coordinate daily tasks and assist with searching about promotions and advertisements

05/2016 – 08/2016: FRANKIE RESTAURANT BAR & LOUNGE - Istanbul, Turkey

Position: Management Trainee, Reception, Cost Control & Purchasing, Service & Bar

- Supported daily tasks and observed restaurant management

03/2015-07/2015: HILTON ISTANBUL BOMONTI HOTEL & CONFERENCE CENTER – Istanbul, Turkey

Position: Hospitality Apprentice (Both FO & F&B departments)

- Observed and helped daily operation in FO and F&B
- Organized under the umbrella of ‘Leonardo Da Vinci’
- An EU Pilot Apprenticeship Programme to promote lifelong learning BIG CHEFS ANADOLU HISARI- Istanbul, TURKEY (06/2014-07/2014) Position: Voluntary-Intern, Guest Relations
- Assisted reception and welcoming

## **PROJECTS & RESEARCH STUDIES**

10/2016 – 06/2017: ÖZYEGİN UNIVERSITY - Istanbul, TURKEY

Position: Teaching Assistant, Tourism and Marketing

- Assist with course materials and assignments

6/2022-11/2022: Empowering Women in Agriculture (EWA) 2022 – Istanbul, TURKEY

- ŞARAPP: One of the top 10 Entrepreneurs in 2022

## **SKILLS & CERTIFICATES**

### **COMPUTER SKILLS**

MS Office (Word, Power Point, Excel, MS Project), Prezi, OnQ PM, Micros

### **LANGUAGE SKILLS**

Written and oral fluency in English, Beginning level French

## **CERTIFICATES**

Required certificates for both FO and F&B from Hilton WorldWide (2015)

## **EXTRACURRICULAR ACTIVITIES**

Volunteer/President, Istanbul Children Rights Committee (2009 - 2012)

Member, Özyeğin ÖzÜ Cuisine Club (2012 - 2016)

Server, 6. Sense Gastronomy Platform, Sirha İstanbul (23/11/2015 – 28/11/2015)

## **REFERENCES**

Available upon request