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|  | Ozum Ozbek  ozumozbek@hotmail.com  |   236 591 1920  |   Vancouver, BC V6C 3T3 |

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| Summary | Energetic culinary professional with blend of creativity, passion for food and exceptional cooking skills. Work well as dynamic leader in high-pressure, urban restaurant settings. |

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| Skills | |  |  | | --- | --- | | * Recipe preparation * Foodservice sanitation * Food presentation | * High volume production capability * Time management * Focused and disciplined | |

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| Experience | |  |  | | --- | --- | | Cook | 09/2020 - 01/2021 |   Uncle Fatih Pizza Store | Vancouver, BC   * Managed opening and closing shift kitchen tasks. * Maintained food safety and sanitation standards. * Washed, peeled, and cut fruits and vegetables in advance to save time on food preparation. * Cooked sixty take-out orders per shift and securely packaged and labeled each order.  |  |  | | --- | --- | | Line Cook | 03/2020 - 09/2020 |   Warehouse PUB | Vancouver, BC   * Created identical dishes numerous times daily with consistent care, attention to detail and quality. * Set up and prepared cooking supplies and workstations during opening and closing to maximize productivity. * Prepared food items such as meats, poultry, and fish for frying purposes. * Operated fryers and grills according to instructions to maintain safety and food quality.  |  |  | | --- | --- | | Line Cook | 02/2019 - 02/2020 |   Cafe Crepe | Vancouver, BC   * Set up and prepared cooking supplies and workstations during opening and closing to maximize productivity. * Created identical dishes numerous times daily with consistent care, attention to detail and quality. * Worked successfully with diverse group of coworkers to accomplish goals and address issues related to our products and services. |

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| Education and Training | |  |  | | --- | --- | | High School Diploma | 06/2012 |   Ari College | Turkey-Ankara   |  |  | | --- | --- | | Diploma: Entrepreneurial Management | 08/2016 |   TOBB University | Turkey-Ankara   |  |  | | --- | --- | | Diploma: Marketing | 12/2019 |   Douglas College | New Westminster, BC   |  |  | | --- | --- | | Diploma: Culinary Arts | Expected in 12/2021 |   LaSalle College | Vancouver, BC |

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| Websites, Portfolios, Profiles | * https://ca.linkedin.com/in/ozum-ozbek-95a179166 * https://www.lcieducation.com/en/portfolios/students/64519.aspx/#fndtn-projects |

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| Certifications | Food Safety |

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| References | References are available upon request |