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|  | Ozum Ozbekozumozbek@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 |

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

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| 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.

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| 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.

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| 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 |

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| High School Diploma  | 06/2012 |

Ari College | Turkey-Ankara

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| Diploma: Entrepreneurial Management | 08/2016 |

TOBB University | Turkey-Ankara

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| Diploma: Marketing | 12/2019 |

Douglas College | New Westminster, BC

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| 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 |