

# Devrim Deniz Akcay

## Line Cook

Vancouver, BC

[devrimdenizakcay@gmail.com](mailto:devrimdenizakcay@gmail.com)

1.236.878.1835

## Work Experience

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### Line Cook

Belgard Kitchen - Vancouver, BC

May 2021 to Present

- Followed proper safe handling policies
- Sanitized work station, kitchen, equipment and dishware
- Prepped ingredients

### Cook

Tacofino - Vancouver, BC

November 2020 to Present

- Followed proper safe handling policies
- Sanitized work station, kitchen, equipment and dishware
- Prepped ingredients
- Stocked production cooler
- Prepared meals and took into account customer food allergies

### Kitchen Helper

Pizza Garden - Vancouver, BC

November 2020 to March 2021

- Preparing, portioning, and shaping the dough.
- Sanitized work station, kitchen, equipment, and dishware
- Stocked production cooler and making sure that rotation is right. FIFO

### Line cook

Second Floor Bistro at LaSalle College Vancouver - Vancouver, BC

September 2019 to January 2020

Prep to line cooking for cold to hot food & savoury to dessert. Westcoast style food, local ingredients.

### Kitchen Helper

Swiss Chalet

January 2019 to March 2019

Maintained a clean and organized working environment to enhance productivity.

## Education

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### **Co-op Program in Culinary Arts**

LaSalle College Vancouver, - Vancouver, BC  
Present

### **Diploma in Culinary Arts**

LaSalle College Vancouver - Vancouver, BC  
June 2016 to December 2020

## Skills

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- Baking
- Cooking
- Line cook
- Team Player
- kitchen
- Accounting
- Computer Skills
- Culinary Experience
- Food Preparation

## Certifications and Licenses

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### **FoodSafe Level 1**

April 2017 to April 2022

## Additional Information

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### Skills Summary

Eager to listen and learn, hardworking and passionate person.  
I will be adding positive energy to your team