



# Arezoo Demirkan

## OBJECTIVE

Highly skilled and passionate Pastry Chef seeking a dynamic company where I can contribute my expertise in creating custom wedding, special event, and cupcake designs, as well as crafting specialty and traditional desserts. My goal is to collaborate with a team that shares my dedication to excellence and drive for business growth.

## SKILLS & ABILITIES

- Custom Wedding, Special Event & Cupcake Designs
- Specialty/Traditional Desserts Creation
- Expertise in Fondant, Sugar, and Butter Cream Manipulation
- Menu Development and New Recipe Creation
- Training and Workshops for Culinary Enthusiasts
- Strong Work Ethic and Commitment to Quality

## CONTACT

416-836-7064

[arezoo.6182@gmail.com](mailto:arezoo.6182@gmail.com)  
[arezoodemirkan.com](http://arezoodemirkan.com)

## EXPERIENCE

### PASTRY CHEF

Rily Brasserie, Istanbul, TURKIYE  
May 2024 to March 2025

- Led general baking duties, encompassing dessert, bread, and pastry preparation.
- Spearheaded the creation of new menu items and innovative products.
- Provided guidance and mentor-ship to junior staff, fostering a supportive work environment.

### PASTRY CHEF

Bartholomew Bakery, Vaughan, ON, CANADA  
August 2022 to February 2023

- Pastry Chef and new menu items and innovative products.
- Provided guidance and mentor-ship to junior staff, fostering a supportive work environment.

### PASTRY CHEF

Guerdoo Cakes and Confections, Thornhill, ON, CANADA  
August 2019 to September 2021

- Successfully crafted cakes, wedding cakes, and customized designs catering to diverse cultural preferences.
- Developed new pastry products and introduced unique flavors to expand the bakery's offerings.
- Assisted the founder in organizing private workshops, public events, and catering exhibitions.

### INTERNSHIP & ASSISTANT PASTRY CHEF

Bevaz Firin, Istanbul-Atasehir, TURKIYE  
January 2018 to July 2019

- Completed a rigorous 4-month internship program at a renowned Istanbul bakery.
- Collaborated on cake designs for special occasions and events.
- Provided invaluable support in various areas, including bakery operations, kitchen assistance, and barista duties, while adhering to high HSE standards.

### FOUNDER AND OWNER

Cake Clinic Bakery & Cake Art Atelier  
June 2012 to January 2016

- Founded and managed a successful bakery specializing in designing cakes and cookies for public and corporate clients.
- Developed delectable starters and finger foods for banquets and special events.
- Orchestrated business operations, including procurement, training, marketing, and customer relations.

## EDUCATION

### University (Bachelor's Degree)

Islamic Azad University – Business Administration (4 years) Tehran/Iran

## SEMINARS & COURSES

- Kitchen Culinary Arts (MSA) City & Guilds Level II September 2017
- Mrs. Filiz Bircan - Sugar Flowers Workshop 12-15 November 2016 Istanbul
- Pasticci Di Molly – Cake Designing Course by Eleonora Coppini July 2014
- Also participated some other workshops in Iran, Turkey and several other countries.