



DEMIRKAN, AREZOO

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

 arezoo6182@gmail.com

 +90 537 7119381

 +1 416 8367064

REFERECES

Available upon request

EXPERIENCE

PASTRY CHEF

Rily Brasserie, Istanbul, TURKIYE

May 2024 to March 2024

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

PASTRY CHEF

Bartholomew Bakery, Vaughan, ON, CANADA

August 2022 to February 2023

- Led general baking duties, encompassing dessert, bread, and pastry preparation.
- Spearheaded the creation of new menu items and innovative products.
- Provided guidance and mentorship 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 AND 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 and Cake Art Atelier,

June 2012 to January 2017

- 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 and 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

And also participated some other workshops in Iran, Turkey and several other countries.