

# Can Boztepe

✉ canboztepe@gmail.com    ☎ +1 647 534 7882    📍 Toronto, CANADA

## Profile

---

Motivated, honest and friendly individual trying to get established in Canada. I'm a fast learner and take directions well. I bring positivity to every team I am part of.

## Professional Experience

---

- |                                       |  |
|---------------------------------------|--|
| 07/2024 – 08/2024<br>Toronto, CANADA  | <b>Part-Time Cook</b><br><i>Hot Pork</i><br>Worked as a part-time cook at a small deli. <ul style="list-style-type: none"><li>• Prepared orders using a flat-top grill.</li><li>• Prepared and packaged meat products like artisanal sausages and patties.</li></ul>   |
| 02/2023 – 06/2024<br>Izmir, TURKEY    | <b>Translator (Turkish &amp; English)</b><br><i>Freelance</i><br>Translated documents including assignments, theses and movie scripts. Mainly worked for students from a local university. <ul style="list-style-type: none"><li>• Translated documents from diverse fields. (Medical, Engineering, Literature etc.)</li><li>• Employed strong time management and organizational skills to meet urgent client needs.</li></ul>  |
| 08/2020 – 11/2022<br>Izmir, TURKEY    | <b>Jr. Front-End Developer</b><br><i>Opsis Optimizasyon Planlama ve Bilişim Sistemleri</i><br>Contributed as part of a small developer team at a startup. Please check <a href="http://canboztepe.com">canboztepe.com</a> ☑ for more information.  |
| 07/2016 – 03/2019<br>Istanbul, TURKEY | <b>Cook</b><br><i>The Gourmand Galata</i><br>Worked as a cook for a luxury boutique restaurant in a highly touristic area of Istanbul. <ul style="list-style-type: none"><li>• Prepared the entire menu according to the restaurant standards, including a breakfast menu, salads, pasta dishes, entrées, etc.</li><li>• Maintained a clean and organized work environment, and complied with food safety standards in an open concept kitchen.</li><li>• Assisted with the ordering of ingredients and inventory/stock management.</li><li>• Trained new employees.</li></ul> |

## Education

---

- |                                     |   |
|-------------------------------------|---|
| 2016<br>Istanbul, TURKEY            | <b>Level 2 Diploma in Culinary Skills</b><br><i>MSA Culinary Arts Academy</i>   |
| 2012 – 2013<br>Melbourne, AUSTRALIA | <b>Electrical &amp; Electronic Engineering</b><br><i>Swinburn University of Technology</i><br>Finished the 1st year of education. |

## Languages

---

Fluent in English & Turkish.

## Interests

---

Going for walks and hiking. Regular blood donor. Content creator. Cat lover.

## Certificates

---

- Standard First Aid & CPR/AED
- Food Handler
- Food Hygiene & HACCP