

FERHAN ANWAR

CONTACT



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frn.awr@gmail.com



North York, ON, Canada

HARD SKILLS

Adobe Photoshop
Adobe Illustrator
Adobe InDesign
Adobe XD
Python
C/C++
Figma
HTML
Java
SQL
CSS

SOFT SKILLS

Strong Customer Relations
Media Management
Conflict Resolution
Attention to Detail
Problem Solving
Communication
Video Editing
Teamwork
Flexible

EDUCATION

High School Diploma – Honor Roll
ADNOC Schools
2018

Bachelor's Degree – Computer
Science
Toronto Metropolitan University
2018 – 2023

Volunteered in various fields of work and harnessed strong skills of work ethic, customer service and time management. Sophisticated in the use of Java, Python, C & SQL after completing multiple courses in Toronto Metropolitan University. Prior knowledge of Microsoft applications like Word, PowerPoint and Excel are also relevant in my current capabilities and course studies.

Passionate in the works of graphic design and finding effective graphic solutions for communicational issues. Projects constructed include eminent skills in the use of Adobe XD, InDesign, Photoshop, and Illustrator.

WORK EXPERIENCE

DIRECTOR OF MARKETING

IEEE Ryerson Computational Intelligence Chapter – Toronto, ON
May 2020 – December 2021

IEEE Ryerson CIC is an established student-run group which aims to provide students with the knowledge of potential career pathways in Computer Science,

- As the Director of Marketing, I have helped manage the social media page with our group's VP of Marketing.
- Designed logo and various infographics for our Instagram posts regarding workshop reminders, brief summaries of each event, and recruitment outreach for new members.

DISHWASHER/LINE COOK

Bar Neon – Toronto, ON
September – December 2021

- Ensured dishes were washed and maintained restaurant cleanliness.
- Assisted kitchen staff by preparing food in compliance with recipes, cooking and portioning guidelines.

POPEYES CREW MEMBER

Popeyes Louisiana Kitchen – North York, ON
October 2022 – Ongoing

- Wiped counters and sanitized equipment to maintain clean food prep and dining areas.
- Listened attentively to customer complaints/requests and resolved issues without any need to escalate.
- Followed food safety procedures outlined in company policies and health and sanitation regulations to prevent food-borne illness.
- Restocked workstations with supplies and food products to decrease customer waiting times during busy periods.
- Performed food preparation responsibilities to meet franchise standards for quantities, speed, and packaging.
- Met quality expectations of customer service as cashier and order handler.