



# ANTONIO BARZAN

*“Striving with determination to mentor others with passion.”*

## SKILLS

I have acquired skills in: Leadership, organization, persistence, reliability, punctuation, problem solving, attention to detail, positivity, and typing. I am hard working, punctual, efficient with excellent time management and task prioritization skills, work well under pressure, I am well spoken and articulate.

## PROFILE

I am a grade 12 student at LA Matheson Secondary with an interest in pursuing a career in Culinary Arts.

I am a highly driven and personable individual, who is actively pursuing development of my culinary skills and working towards a rewarding future career in the culinary arts.

## EDUCATION

LA Matheson Secondary School  
2015-Present

- High School Graduation 2021
- Early grad (6 months early)



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*"Antonio consistently demonstrated persistence and humility while taking very specific direction from a couple teaching chefs who certainly had a lot of guidance and wisdom to impart on a novice cook, in the real world this equates to Antonio having a very humble, willing and teachable mindset that would without a doubt prove attractive to any kitchen hiring professional looking for good new employees." - Chef Mazurek, LA Matheson Secondary School*

## WORK EXPERIENCE

### Culinary Arts CO-OP Program

*September 2019 - present*

- Chef's Assistant: manage other peers and remain a positive and supportive team member
- Catered events for up to 400 people
- Quick and flexible
- Designed menus
- Proficient in using all kitchen tools: meat slicer, deep fryer, dishwasher
- Adhering to the highest standards of cleaning and sterilization
- Top Culinary Arts student
- Work well under pressure
- Communicates well between kitchen staff and customers
- Excels and multitasking and task priority.

### Precision Painters Pro, Delta Carpenter's Assistant

*July 2018 - September 2018*

- Installed tile, grout, drywall and interior hardware
- Adept at reading and interpreting blueprints and schematic drawings
- Consistently lifted heavy objects while doing manual labour
- Excelled at multi-tasking and task priority
- Practiced safe working procedures

## VOLUNTEER EXPERIENCE

### LA Matheson Culinary Arts Program Volunteer

*September 2017 - present*

- Constantly improving knife skills
- Helping to organize and execute catering functions
- Building communication skills and dependability with team members
- Assisted with adding new items to the menu
- Communicating well between kitchen staff and customers



## AWARDS & CERTIFICATES

Food Safe Level 1 - November 2018  
King of the Keyboard - September 2017  
(Typed 150 wpm and beat the whole class to prove I was the quickest.)

## COMPUTER SKILLS

Microsoft Word, Powerpoint, Excel,  
Sublime Text, C++, and Python



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## Interests

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- Baking beautiful and artistically challenging desserts
- Cooking, creating culinary dishes and menu planning
- Interested in stocks and business building
- Partaking in physically demanding activities such as longboarding or cycling.

## References

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### **Ms. Michelle Bertrand – LA Matheson, Career Facilitator**

LA Matheson Secondary  
bertrand\_m@surreyschools.ca  
Phone: 604-002-0002

### **Mr. Mazurek – LA Matheson Secondary School, Chef L.**

A. Matheson Secondary  
mazurek\_l@surreyschools.ca  
Phone: 604-002-0002

### **Jaclyn Fleming – Personal Reference**

Former IHOP Employee for 21 years  
Phone: 604-003-0003