

A. BAXTER HALL

516 - 68 Abell St. Toronto

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OBJECTIVE: Securing employment with your organization to best utilize my current skills and knowledge, and continue to grow as a developer during my time with your organization.

QUALIFICATIONS: I am a well-grounded and highly motivated person. I work with attention to detail and have excellent time management skills. I am honest, hardworking and conscientious.

SKILLS

HTML/CSS

Reactjs

Node.js

Javascript

jQuery

PostgreSQL

MongoDB

EDUCATION

BrainStation - Web Development, Currently Enrolled – Toronto, ON

George Brown College - Culinary Management, Completed 2015 – Toronto, ON

Langara College - Arts/Art Studies, Completed 2011 Vancouver, BC

Certified in Standard First Aid CPR/AED Level C - 2014

Certified in Traincan Basics.fst – 2014

Certified in Basic Food Safety – 2009

PROFESSIONAL EXPERIENCE

Sanagan's Meat Locker – Toronto ON - March 2016 to January 2017

Position: Butcher

Duties Included:

Maintaining high quality standards and safety through the execution of company policies and guidelines

Effectively communicating expectations to team members, increasing efficiency

Responsible for maintaining the presentation of the meat department

Weighing and labeling meat according to proper protocol

Reducing waste and maintaining supplies

Meeting customers' requests for special meat orders, and assisting customers with recipes and suggested cooking methods

Bar Isabel - Toronto ON - June 2015 to March 2016

Position: Grill & Gardemanger

Duties Included:

Butchery and portioning of various proteins

Preparation of daily items for service

Butchery for in-house made sausages and cured meats

Opening and closing of different stations

REFERENCES WILL BE READILY PROVIDED