

# Max Gazley

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## Skills and Qualifications

- Reliable and flexible
- Strong communication
- Understanding of Python, HTML and CSS
- Networks and security
- Windows administration
- Database knowledge

## Education

2025 - present

### Nova Scotia Community College

Completing college diploma in IT Programming

2015-2019

### Thorold Secondary School, Thorold

Completed Ontario Secondary School Diploma

## Experience

2023-2025

### REGroup, Lower Sackville

- Ensure garbage collection service is on time
- Perform vehicle inspection properly before every trip
- Meet and exceed safety standards daily

2021-2022

### Harvey's, Niagara Falls

- Provide high quality customer service during high volume operations
- Make and prepare guest orders with accuracy and efficiency
- Maintain clean and well-presented facilities

2021

### Green Park Nurseries, Pelham

- Harvested greenery as per direction from supervisor
- Moved large quantity of branches, flowers and other farm items

- Communicate effectively with co-workers to ensure quality control

2017-2020

### **Wendy's, St. Catharines**

- Provide high quality customer service during high volume operations
- Cross trained on all aspects of operations including order taking, handling cash and credit transactions, food preparation, inventory management and opening and closing store

2019

### **3 Valley Gap Resort, Revelstoke, BC**

- Cross trained on all aspects of kitchen operations including dishes, prep and cooking
- Deposit kitchen, and dish room garbage in dumpsters.
- Keep floor clean, free of spills, food, and trash and other obstacles.
- In-depth knowledge of food processing and safety.
- Multitasking: Ability to handle multiple tickets.
- Able to adhere to the precise instructions of the head chef.

2016-2017

### **Burger King, St. Catharines**

- Maintained high standards of customer service through efficient operations
- Communicate effectively with co-workers to ensure high quality products are delivered
- Follow procedures for safe food preparation, assembly and presentation