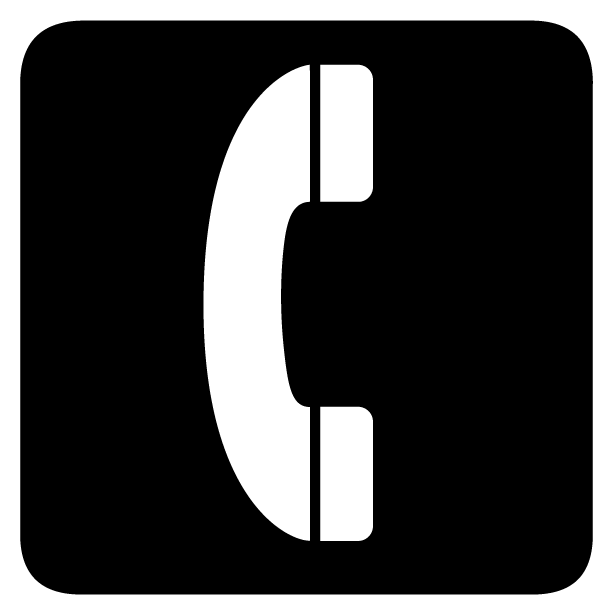
**PARTH MALI**

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**OBJECTIVE**

To seek a responsible and challenging career which provides an opportunity to unveil my skills and continuously develop them while at work.

**EDUCATION**

Chemical Laboratory Technology - Pharmaceutical (3 years) September 2016 - April 2019

Seneca College, Toronto ON

* Graduated with an overall 3.4 GPA.

**CORE COMPETENCIES**

* Perform daily audit for GMP, Non-compliances and food safety based on FGF standards
* Play integral part of internal audit conducted by HACCP team
* Strong skills in Excel and word
* Strong written and verbal communications, active listening skills.
* Fast learner with an energetic work attitude and strong ethics.
* Exceptional time management and holds the goal-oriented attitude.

**EXPERIENCE**

**QA Tech Co-op – Weston Foods and Ace bakery (June 2021 – Present)**

* Worked as QA tech at Applewood…………….
* Performs process checks throughout production, packaging, sanitation, and warehouse.
* Checks includes GMP, verification of label and coding, Metal detection, food safety and quality issues, weight of the product.
* Performing thermometer, pH and scale calibration based on required frequency.
* Prepare shift reports to keep QA team including leaders in loop regarding the food safety findings and non-compliances noticed during the shift.
* Properly document all QA activities and tasks in timely manner.
* Implement Hold procedures for suspect and affected products.
* Perform HACCP and GMP training for Team members or as assigned by QA Lead.
* Assisted and provided support during Internal Audit.
* Conduct Glass and Hard plastic audits based on required frequency.

**Restaurant Manager – Tim Hortons (April 2017 – Jan 2022)**

* Work with other team members / assistant managers/ supervisors efficiently.
* Video tutorial on food safety, cleanliness, and workplace hazards.
* Part of Joint Health and safety committee (JHSC)
* Ensure food safety and quality is never compromised.
* Maintain and manage the workplace to make sure everything is running properly, clean and customers are satisfied.
* Prepare reports, performance analysis documentation.
* Experience in doing inventory and ordering.
* Trained to use Quick service software for gross sales.
* Always lead audit from Public Health (yearly) and Steritech (quarterly Tim Horton’s) for the store
* Answered phone calls to assist customers with questions and complaints.
* Fill up Food safety (Time and Temperature) logs and train assistant managers for the same.
* Always keep customer service as my priority.
* Recruit and train staff in job duties, food safety, health, and safety procedures.
* I kept track of walk-in coolers, freezers, and product temperatures.
* Every delivery I audit the stock received by checking the expiry date, any cracks or leakage in boxes and make sure the stock is placed in the proper position to avoid cross contamination. I also ensure that products are stored according to allergen. The audits are made based on Tim

Hortons Requirements and standards.

* Weekly perform calibration of thermometers used for product temperatures and other food and beverage equipment’s.
* Maintained a clean and safe environment with professionalism in a fast-paced environment.
* Responsible for repetitive customers.
* Provide customers with excellent customer service
* Make sure sanitation procedure in place and observed food preparation and cooking procedures to ensure food safety and health.
* Leads by example and demonstrates the importance of treating every team member and guest with respect. Provides ongoing, specific direction to team members