

PARTH MALI

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OBJECTIVE

To seek a responsible and challenging career as Quality Assurance Specialist 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
- Practical knowledge of HACCP, GMP & SOP's
- Strong skills in Outlook, 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 – Secretariat (Ace bakery)

(September 2022 – Present)

- Prepare COC as required in BV lab portal.
- Perform weekly environmental swabbing for all four Zones, ATP, and allergen swabbing.
- **Report any cleanliness and GMP issues in scorecard.**
- **Address, inform and red flag any food safety and quality issue.**
- Create OPL and train as required.
- Assist QA lead in investigating customer complaints.
- Perform daily task of COA verifications.
- Knowledge regarding SAP.
- Prepare shift reports to keep QA team including leaders in loop regarding the food safety findings and non-compliances noticed during the shift.
- Trained TMs on Inspection findings of Audits of both Internal and Third party.
- Update documents and posters as required on floor.
- Daily, weekly & monthly QA tasks based on assigned Task List.

- Assisted and provided support during Internal Audit.
- Perform HACCP and GMP training for Team members or as assigned by QA Lead.
- Properly document all QA activities and tasks in timely manner.

QA Tech Co-op – Weston Foods and Ace bakery

(June 2022 – September 2022)

- Worked at **Applewood, Hafiz, Secretariat & Weston foods (675 Fenmar).**
- 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, Luminometer, pH and scale calibration based on required frequency.
- Implement Hold procedures in Hold spreadsheet and SAP for suspect and affected products.
- 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.
- Always lead audit from Public Health (yearly) and Steritech (quarterly Tim Horton's) for the store
- Fill up Food safety (Time and Temperature) logs and train assistant managers for the same.
- Recruit and train staff in job duties, food safety, health, and safety procedures. 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.
- 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