

Anshil Lamba

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Expertise in making Burgers, North Indian, and Indo-Chinese cuisine. Skilled in managing large events, innovating menus, and leading efficient kitchen teams. Adaptable under pressure, with a track record of preparing over 100 burgers and drinks during peak times. Superstore experience includes leadership, inventory management, and customer-focused operations.

EDUCATION & CERTIFICATIONS

- **College diploma in Computer Engineering**
Sheridan at cctt - Fort Erie, ON
January 2024 to Present
Majors - Python, Electric Fundamentals, Technical Reports and Presentations
 - **College diploma in Computer Applications**
IIMT - Kurukshetra, Haryana
July 2021 to June 2022
Majors - DTP, Tally, Language C, Web Publication html, CSS, JS(Frontend)
 - **CPR and First Aid certification**
 - **MS Excel Certification**
 - **Security License**
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PROFESSIONAL EXPERIENCE

KS Super Store Helper

October 2022 - December 2023

- Led a team in the loading and unloading of items, managing tasks involving weights up to 100lbs, ensuring a safe and efficient workflow.
- Managed the store counter, issuing bills and handling customer inquiries during peak hours.
- Conducted regular inventory checks, ensuring accurate stock levels and promptly restocking popular items.

Pizza Plaza

November 2021 to August 2022

Assistant Chef

- Thoroughly skilled in maintaining a clean and organized kitchen environment, strict hygiene standards for a safe and efficient workspace.
- Demonstrated ability to handle multiple tasks simultaneously, whether it's preparing ingredients, managing oven timings, or coordinating with fellow kitchen staff for seamless operations.
- Collaborative work ethic, effectively communicating and coordinating with the kitchen team to ensure a harmonious workflow and timely service.
- Capable of assisting with serving duties when required, showcasing excellent communication and customer service skills to enhance the overall dining experience.

RJ Royal Restaurant

Assistant Chef

May 2021 to November 2021

- Skilled in creating innovative Indo-Chinese fusion dishes.
 - Successfully managed food prep for 500+ people, ensuring consistency and quality.
 - Contributed to menu planning, introducing new dishes and refining recipes
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SKILLS

- Developing
- Multilingual
- Maintenance
- Cash handling
- Security
- Cooking
- Restaurant Experience
- Food preparation
- Meal Preparation
- Organizational skills
- Communication skills
- Kitchen Management Experience