

# Anshil Lamba

Niagara Falls, ON L2G 1S7

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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.

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## 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

# DALJIT SINGH

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Professional with expertise in front desk management, cashier operations, and book management. Proven track record in optimizing processes, implementing digital systems, and providing exceptional customer service. Skilled in bookkeeping, financial reporting, and inventory control. Strong communicator with a commitment to efficiency and continuous improvement. Seeking a dynamic role to leverage diverse skills for organizational success.

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## EDUCATION & CERTIFICATIONS

- **Office Administrative**  
Sheridan at CCTT - Fort Erie, ON  
January 2024 to Present  
Majors - Business Foundation, Administrative  
Procedures, Document Processing & Proficiency
  - **CPR and First Aid certification**
  - **Security License**
  - **Fork Lift License**
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## PROFESSIONAL EXPERIENCE

### Jasbir General Store

October 2022 - December 2023

#### Helper

- 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.
- Monitored and controlled inventory levels, optimizing stock availability and implementing tracking systems.

### Pannu Enterprizes

November 2021 to August 2022

#### Front Desk

- **Book Management:-** Regularly updated and maintained the booking database, ensuring accuracy and accessibility for all staff members.
- **Staff Attendance:-** Monitored and recorded daily attendance, addressing discrepancies promptly and accurately.
- **Technology Integration and Training:-**
- Implemented technological advancements for improved scheduling and attendance accuracy, conducting training sessions for new and existing staff to ensure proficiency.

### Pizza Plaza

May 2021 to November 2021

#### Cashier and Book Management

- Managed cash transactions with precision, providing excellent customer service and minimizing errors.
  - Maintained accurate financial records and implemented efficient bookkeeping practices for timely reporting.
  - Prepared regular financial reports and collaborated with accounting teams for seamless integration of cashier data.
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## SKILLS

- Developing
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- Organizational skills
- Communication skills
- Kitchen Management Experience