HARMANDEEP SINGH

+1 519-771-0361

02HARMANDEEPSINGH@GMAIL.COM

EXPERIENCE

NOVEMBER 2022 - PRESENT

CREW MEMBER, WENDYS

I work as a drive-thru person, where I take orders and pack items according to the order. I followed all safety and security procedures to reduce risks, like wearing a beard net, and gloves while packing orders. In addition, the manager handled customer complaints professionally and courteously; whenever they felt complex, the manager handled them. completed all store opening and closing procedures. maintained the hygiene and sanitization of the store. memorized food and drink recipes to prepare orders with speed and accuracy. cleared and bussed tables and mopped lobby floors during closing shifts. Wash and sanitize plates and utensils for continued use.

NOVEMBER 2022 - MARCH 2023

SALES ASSOCIATE, LINDT & SPRUNGULLI

I worked as a sales associate, as a business I know customers are our very priority and according to the business I learned 3 main points – greet the customers, ask for any help if they need and tell them the promotions going on in the store. From openings to closing I am completely trained in that. From Managing the bulk at the front to managing the deliveries in the stock area I Know almost all the procedures.

SEPTEMBER 2022 – DECEMBER 2022 (I HAVE A VALID FORKLIFT LISCENCE) GENERAL LABOUR, GIVE AND GO BAKERY (PRIME PASTRIES)

At Prime Pastries, I worked as a General Labor, where I operated forklift to move stack and organize material, products safely and efficiently around the site. Further, I did load and unloading of the bulk accordingly, and made skids. Maintained cleanliness and worked according to the instructions. Had a friendly nature with every employee. Sometime, did inventory management. Overall, being flexible and willing to take on various tasks as needed, as the role may involve a mix of forklift operations and other general labor responsibilities.

SEPTEMBER 2022 - DECEMBER 2022

MACHINE OPERATOR, SUPERPUF SNACK PLANT

I WORKED AS A MACHINE OPERATOR AT THE SUPERPUFF SNACK PLANT, WHERE I FOLLOWED RECIPES TO PRODUCE FOOD PRODUCTS OF SPECIFIED FLAVOR AND TEXTURE. MOREOVER, I MANAGED THE OPERATING LINES WHERE I USED TO CHECK THE MOISTURE LEVELS IN THE TANK, MAKING THE CORRECT PROPORTION OF SNACK SEASONINGS. THIRDLY, OPERATE DEEP FRYERSFOR THE LARGE VOLUME COOKING OF SNACKS TO COMPLETE ORDERS. LASTLY OPERATING BLUEPRINT MACHINES ACCORDING TO THE INSTRUCTIONS. MAINTAINED FOOD QUALITY AND CHECKED FOR THEIR EXPIRATION DATES. AND SOMETIMES MANAGED PACKAGING LINE AS WELL.

MAY 2022 - SEPTEMBER 2022

CREW MEMBER, KFC/TACOBELL

I worked as a crew member where I was assigned duties on fries, burgers, and cook stations. I followed all safety and security procedures to reduce the risk of contamination. memorized food and drink recipes to prepare orders with speed and accuracy. identified and properly disposed of spoiled and expired food items to promote food safety. completed all store opening and closing procedures.

SKILLS

- Stocking and Replenishing
- Cash Handling
- Time Management
- Forklift Operator
- Food Preparation and Safety
- Heavy Lifting
- Inventory Counts
- Drive-Thru Operation

- Store Opening and Closing
- Teamwork and Collaboration
- Restaurant Operation
- Quality Control Checks
- Production Line Work
- Complex Problem-Solving
- Food Packaging and Labeling
- Cleaning