

Mankaran Singh Arora

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1 Nottinghill gate , Etobicoke

PROFFESIONAL SUMMARY

Highly motivated and detail-oriented culinary professional with hands-on experience in food preparation, customer service, and mixology. Skilled in delivering exceptional service in fast-paced environments while maintaining high-quality standards. Proficient in culinary techniques, teamwork, and building strong customer relationships.

SKILLS

- Culinary Expertise: Skilled in food preparation, plating, and safety standards.
- Customer Service Excellence: Strong ability to exceed customer expectations.
- Creative Mixology: Expertise in crafting unique cocktails and beverages.
- Teamwork & Leadership: Efficient collaborator and motivator in team settings.
- Multitasking & Time Management: Thrives in high-pressure, fast-paced environments.

PROFESSIONAL EXPERIENCE

April 2024 – July 2024

Food Crew Member

Oliver & Botanic – Queen’s Cross Food Hall

- Assisted cooks in completing food preparation backups on time.
- Operated kitchen equipment such as ovens, grills, and mixers.
- Prepared ingredients by washing, chopping, and measuring.
- Maintained kitchen safety and sanitation standards.
- Garnished and plated dishes to high standards.

Barkeeper

October 2023 – January 2024

Distillery Restaurants Corporation – Winter Village

- Created a welcoming atmosphere, consistently exceeding customer expectations.
- Managed bar operations efficiently, preparing a variety of beverages and signature cocktails.
- Provided expert recommendations to enhance customer experiences.
- Leveraged mixology techniques to craft unique and creative drinks.

EDUCATION & CERTIFICATIONS

- **Diploma in Culinary Management -Humber College, Canada**
- Food Handling Certification: Valid until September 15, 2028
- Emergency First Aid & CPR: Certified on September 15, 2023
- Smart Serve: Valid until October 5, 2028
- WHMIS: Certified on January 20, 2024

ACHIEVEMENTS

- Served 105+ customers per shift, maintaining a 95% positive feedback rate.
- Contributed to a 20% increase in daily sales by upselling menu items and special promotions.