**RAGHAV MAHAJAN**  
1239 Keswick Drive, Edmonton  
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**PROFESSIONAL SUMMARY**

Dedicated and experienced **Kitchen Supervisor** with a strong background in restaurant operations, team leadership, and food preparation. Adept at **leading kitchen teams, ensuring food quality, maintaining cleanliness, and handling high-paced environments**. Proven ability to work **weekends, closing shifts (2:30 AM shift-end), and manage responsibilities effectively**. Reliable transportation and flexible availability to meet operational needs.

**RELEVANT SKILLS**

* **Kitchen Leadership & Supervision**
* **Staff Training & Team Management**
* **Inventory Management & Supply Ordering**
* **High-Volume Kitchen Experience**
* **Customer Service & Conflict Resolution**
* **Workstation Organization & Multitasking**
* **Health & Safety Regulations Compliance**

**WORK EXPERIENCE**

**Kitchen Supervisor**  
*Boston Pizza, Edmonton*  
*September 2022 - December 2023*

* Supervised and trained **kitchen staff** to ensure smooth workflow and **high food quality**.
* Managed **closing shifts, inventory control, and kitchen cleanliness**, adhering to safety regulations.
* Assisted in **menu execution, food prep, and quality control** for a fast-paced, high-volume kitchen.
* Ensured compliance with **food handling protocols** and kitchen organization.

**Tactical Security Guard**  
*Impact Security, Edmonton*  
*April 2023 - Present*

* Maintained a safe environment in high-traffic areas, showcasing **crisis management and communication skills**.

**Operations Manager**  
*Shruti Trading Company, Jalandhar (India)*  
*January 2019 - August 2022*

* Managed **team workflows, inventory, and customer satisfaction**, demonstrating leadership and efficiency.

**EDUCATION**

**Northern Alberta Institute of Technology (NAIT), Edmonton**  
*Diploma in Digital Media and IT – Software Development (2022 - Present)*

**Guru Amar Dass Public School, Jalandhar (India)**  
*High School Diploma (2011 - 2022)*

**CERTIFICATIONS & TRAINING**

* **Food Safety Certification – Alberta Health Services**
* **Workplace Hazardous Materials Information System (WHMIS) Certified**
* **First Aid & CPR Certification**

**ADDITIONAL INFORMATION**

* Open availability for **weekends, late-night shifts (2:30 AM closing shift), and flexible scheduling**.
* Reliable transportation to and from work.
* Passionate about fostering a **positive, inclusive, and team-oriented kitchen environment**.