

Aaseen Pal Singh

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CAREER SUMMARY

To seek a challenging and responsible job profile that would utilize & enhance my skills, where I can actively devote my abilities through dedicated work and optimized utilization of the resource of the organization to attain higher levels of success and achievement.

PROFESSIONAL EXPERIENCE

Warehouse Coordinator, TForce Logistics

06/2025-09/2025)

- Inventory Management including ordering, receiving, and putting away product
- Maintaining a clean and safe warehouse
- Assisting with loading and unloading delivery trucks
- Receive and track shipments
- Embark merchandise in delivery trucks using appropriate tools
- Accommodate and carefully handle fragile merchandise
- Tag and label merchandise
- Label and stockpile merchandise according to size, shape, and type.
- Box, wrap and pack merchandise in accordance with relevant procedures and standards
- Prepare all orders for shipment
- Record and manage all impaired or damaged merchandise items
- Operate adequate merchandise management tools (for example, forklift)
- Accurately gathering products and items to fulfill an order for an internal or external customer
- Complete all necessary paperwork accurately within the required timeframe

Cook, Boston Pizza

(09-2025/ Present)

- Works alongside their team members
- Builds relationships by finding common ground and working cohesively with all team members
- Committed to championing the "Heart of Hospitality", Boston Pizza's Brand Standards and Food Safety
- Dedicated to providing Perfect Food Every Time to our Guests
- Maintains composure and thrives in a fast-paced environment
- Works with a sense of purpose and always prioritize Guest's orders

Machine Operator, Five Corners Meat Company

12/2024 - 04/2025

- Packaging/sealing of meat product.
- Assemble and disassemble grinder equipment.
- Operate scales and bulk packaging equipment.
- Prepare chub sausage formulations.
- Formulate and coat various meat products.
- Process multiple product lines.

- Keep up to production line speed while stacking boxes of product.
- Assist with various tasks as assigned by lead hands and supervisors.
- Work as part of a team environment.
- Handle both pork and beef products.
- Work with spices and allergens safely.
- Be willing to adhere to all hygienic food safe requirements in the plant.
- Other duties as assigned

Machine Operator, Trophy Foods, Mississauga (04/2023) -(04/2024)

- Monitor process and adjust mixing table belt for quality standard.
- Accurately complete all forms pertaining to inventory control.
- Assist General Labourers when required.
- Clean and maintain work area, equipment, floor, steps, tools, etc., at change over. at end of shift or as required to maintain standards according to company's GMP's, sanitation procedures and frequency.
- Follow HACCP procedures.
- Complete all forms and records as set out by HACCP- TROPHY Foods Inc.
- Comply with company health and safety policies and practices including the wearing of PPE, Lockout procedures, GHS (WHMIS 2016) etc.

EDUCATION

Business Management / Cambrian College, North York

(2022-2023)

Post-secondary education in Business Management, providing a strong foundation in leadership, training, and program administration relevant to employment services.

- Program Administration and Reporting:
Managed workshop sign-ups, tracked attendance, and gathered data for program reports to demonstrate outcomes and continuous improvement.
- Developed skills in group facilitation, communication, and strategic planning through Business Management studies.

Skills

- Good understanding of MS-office.
- Positive team player and excellent work ethic
- Mechanical aptitude
- Ability to adapt to changes
- Teamwork
- Cash Handling
- Problem solving.
- Outstanding organizational and multitasking abilities