

Rishi Amoli

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Accountant with a strong interest in economics and accounting, leveraging exceptional problem-solving and project management skills to analyze complex financial data and improve operational efficiencies. Proven track record of working collaboratively across diverse roles, including quality control, customer service, and culinary operations, with a focus on accuracy, organization, and effective time management. Highly motivated, detail-oriented, and committed to continuous learning.

Experience

JANUARY 2024 – FEBRUARY 2024

Line Cook | Farro Ristorante | Vaughan, Ontario

Assisted in the creation of gourmet pizzas, ensuring high-quality preparation and presentation. Prepared various ingredients, restocked inventory, and maintained a clean and organized work area. Additionally, I contributed to the preparation of desserts and salads to enhance the dining experience.

AUGUST 2023 – DECEMBER 2023

Line Cook | Pizza Nova | Vaughan, Ontario

Focused on the creation of pizzas, wedges, and wings, consistently meeting customer satisfaction standards. Handled customer orders, coordinated pickup and delivery preparation, and managed ingredient preparation and restocking. Maintained cleanliness and efficiency in closing the work area.

MAY 2023 – July 2023

Quality Technician Intern | Boston Scientific | Valencia, California

Worked closely with quality engineers and management teams to support product development and testing. Assisted in detailed documentation and analysis of medical device tests prior to commercialization. Conducted evaluations of IPG leads under varying conditions to ensure compliance with quality standards.

~ 2022 – 2023

Site Surveyor | Enigma Research | Toronto, Ontario

Participated in survey teams collecting and analyzing participant data for TD. Conducted surveys across high-profile events, including the Kitchener Blues Festival (2022/2023), Toronto Jazz Festival (2023), TD Salsa Festival (2023), and Glengarry Highland Games (2023), providing valuable consumer insights for event stakeholders.

JUNE 2021 – AUGUST 2022

Line Cook | Cedar Fair | Vaughan, Ontario

Prepared and cooked a variety of dishes, including pizzas and fried foods, with a focus on quality and speed. Managed ingredient preparation, restocking, and maintained a sanitary, organized workspace to ensure smooth kitchen operations.

Skills

Never Late • Proficient with Cantax, Sage 50/300 • Excellent time management skills • Conflict management • Public speaking • Problem solving

Education

APRIL 2026

Bachelor of Arts Business Economics | York University | Toronto, ON

3.7 GPA • Continuing

DECEMBER 2024

Diploma in Accounting | Seneca Polytechnic College | Toronto, ON

3.6 GPA • Passed with Honours

JUNE 2021

Ontario Secondary School Diploma | Maple High School | Vaughan, ON

<93% • Received IB Diploma

Activities

Adventure/Fantasy books • Gaming • UFC/MMA • Horror films • Exploration • Travel