

MARIA H

 Chefwink@live.ca

 5192158155

 Cambridge, Ontario N1S3V6

 [Bold Profile](#)

SKILLS

- Cost Control
- Meal Preparation
- Kitchen Management
- Banquets and Catering
- Kitchen Operations
- Verbal and Written Communication
- Sanitation Guidelines
- Food Service Operations
- Staff training
- Food presentation
- Cooking techniques
- Customer service
- Food storage
- Multitasking abilities
- Time management
- Food Production
- Sod Laying
- Snow Removal
- Seasonal Maintenance
- Lawn Aeration
- Lawn Care
- Physically Fit
- Strong Work Ethic
- Heavy Lifting
- Landscape Equipment Operation
- Lawn and Grounds Maintenance
- Lawn Mowing Proficiency

EDUCATION

Humber College
Toronto, ON

PROFESSIONAL SUMMARY

> Organized and dependable candidate successful at managing multiple priorities with a positive attitude. Willingness to take on added responsibilities to meet team goals. To seek and maintain full-time position that offers professional challenges utilizing interpersonal skills, excellent time management and problem-solving skills.

> Culinary as my strong background - Landscaping which I've moved into due to Covid - 19 in 2019 and have excelled in

> Looking for an honest employer that is seeking and honest and hardworking individual, that values hard work. strong attention to detail

WORK EXPERIENCE

Independant - Chef

Canada

Being a chef with over 20years of experience - in various venues which include

- > Hotel
- > Catering
- > Restaurants
- > Health Clubs

- > High attention to detail, safety and organization
- > Hardworking always completing the job, and deadlines.
- > Ability to work Independently and with others
- > Food cost, ordering, FIFO, Staff Training, Supervising experience

Edenborough Landscaping - Maintenance Foreman

Cambridge, ON • 04/2023 - Current

- Mowed, trimmed and maintained exterior building spaces on regular schedule.
- Improved team productivity by providing clear instructions and prioritizing tasks for crew members.
- Maintained optimal plant health with regular fertilization, pest control, and proper mowing techniques.
- Increased client satisfaction by addressing concerns promptly and offering customized landscaping solutions.
- Promoted safety by training crew members on equipment usage and enforcing strict safety guidelines.
- Ensured high-quality results with meticulous attention to detail in all aspects of landscape maintenance projects.
- Managed inventory of tools, equipment, and supplies to maintain proper stock levels for successful project completion.
- Maintained tools and equipment to foster safe and consistent operation.

CERTIFICATIONS

- > Food Handling
- > Diving

Peel Landscaping - Snow Removal - Lead (Side Walk Crew)

Orangeville, ON • 11/2022 - Current

- Skilled at working independently and collaboratively in a team environment.
- Self-motivated, with a strong sense of personal responsibility.
- Proven ability to learn quickly and adapt to new situations.
- Worked well in a team setting, providing support and guidance.
- Excellent communication skills, both verbal and written.
- Worked flexible hours across night, weekend and holiday shifts.
- Used Skidsteer and tractor to load salt

Ken Maintain - Landscape Worker

Dundalk, ON • 06/2020 - 11/2022

- Performed planting, watering, mulching, and edging of lawns.
- Removed weeds, hazards, and debris from common pathways to improve usability.
- Handled hedge, bush, and shrub trimming.
- Operated landscaping equipment with focus on safety and machine longevity.
- Demonstrated skilled use and maintenance of landscape tools and equipment.

Mariposa Cruise - Chef

Toronto, ON • 04/2018 - 11/2020

- Oversaw grill, stove, and oven, and cleaned equipment after every shift.
- Placed orders to restock items before supplies ran out.
- Handled and stored food to eliminate illness and prevent cross-contamination.
- Prepared meals from scratch using authentic, popular recipes to generate repeat business.
- Trained kitchen staff to perform various preparation tasks under pressure.
- Prevented cross-contamination from utensils, surfaces, and pans when cooking and plating meals for food allergy sufferers.
- Maintained well-organized mise en place to keep work consistent.
- Trained and mentored new staff members in kitchen safety, sanitation and cooking techniques.
- Oversaw scheduling, inventory management, and supply ordering to maintain fully stocked kitchen.

Four Points Hotel - Chef

Toronto, ON • 02/2016 - 06/2019

- Handled and stored food to eliminate illness and prevent cross-contamination.
- Prepared meals from scratch using authentic, popular recipes to generate repeat business.
- Checked freezer and refrigerator prior to each shift to verify correct temperatures.
- Maintained well-organized mise en place to keep work consistent.
- Monitored line processes to maintain consistency in quality, quantity, and presentation.
- Coordinated with team members to prepare orders on time.
- Disciplined and dedicated to meeting high-quality standards.
- Inspected kitchens to observe food preparation quality and service,

- food appearance, and cleanliness of production and service areas.
- Utilized culinary techniques to create visually appealing dishes.

LANGUAGES

English



Native or Bilingual