

Todd Harris

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Experienced manager with 8 years of management experience in the service industry. Well rounded individual with a strong work ethic capable of taking charge of the situation. Great motivator and team builder who can help bring structure and organization.

Relevant Certifications

- Food Handlers
- Working from Heights
- WHMIS Certified

Work History

iQ Food Co. (Toronto, ON) / Kitchen Manager / June 2021-February 2022

- Managed team of around twenty staff at flagship location
- Trained staff on proper food storage & safety, industry standards, and workplace productivity
- Maintained food quality by monitoring daily with follow-up with staff for accountability
- Placed orders and did invoices through Optimum Control

The Firkin (Toronto ON) / Kitchen Manager / 2012-2021

- Managed team of up to thirty kitchen staff on roster
- Generated weekly schedules within 30% labour target
- Managed food cost through ordering accordingly, limiting waste, and coaching teams to make food up to standard with little mistakes
- Conducted monthly inventory thoroughly to maintain food cost
- Worked alongside team members during rush hours to ensure pace and professionalism
- Maintained food and workplace safety

Olon Industries (Georgetown, ON) / General Laborer & Wood Worker / 2010-2011

- Assisted in setting up machinery for production cycles
- Built skids for orders based upon the specifications given
- Maintained a clean work station
- Produced items such as desk drawers and picture frames
- Conducted quality checks on product to ensure placement were accurate
- Practiced health & safety measures such as lock down procedures, fire drills, equipment handling, PPE requirements, etc.