

Erin Miller

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I am flexible, adaptable, and reliable with a strong work ethic and communication skills. I have experience with Microsoft Excel, food safety, and I am SQF Certified.

Education

Culinary Innovation and Food Technology | Co-Op | Ontario College Advanced Diploma | 2017-2020 | Niagara College, Niagara-on-the-lake, ON

- Food Law and Regulations
- Food Chemistry I
- Introduction to Microbiology and Food Microbiology I

High School Diploma | 2016 | Craig Kielburger Secondary School | Milton, ON

Awards, Scholarships and Certifications

Honours Standing | 2019 Winter Term

SQF Certification | 2019

Honours Standing | 2018 Fall Term

Honours Standing | 2018 Winter Term

Presidents Honour Roll | 2017 Fall Term

Niagara College Specialist High Skills Major Scholarship | 2017

OCCO of Ontario Scholarship | 2017

Ontario Scholar | 2016

Craig Kielburger S.S Food School Award | 2015 - 2016

Craig Kielburger S.S Technological Education Certificate | 2016

Craig Kielburger S.S Honours Society | 2014 - 2015

Experience

Team Member Duties

- Preparing customer orders quickly and accurately.
- Ensuring that PPE is used when handling any food that will be given to a customer.
- Ensuring proper food safe temperatures are maintained when working with cold and hot stored foods.
- Ensuring that daily designated tasks are completed before the end of a shift.

Production Assistant Duties

- Ensured that the correct PPE was used at during the day and when handling any cheeses.
- Assisted with all stages of production for various cheeses.
- Washed and maintained the various aging cheeses.
- Assisted with the thorough daily and weekly cleaning routines to maintain high standards of health and safety.

Prep Cook Duties

- Prepared and cooked various items for hosted events and in-house use.
- Recorded inventory at the end of the day.
- Thoroughly cleaned and sanitized all workplace areas and equipment.

Dishwasher Duties

- Thoroughly cleaned and sanitized all kitchen dishes.
- Returned clean dishes and utensils to storage areas.
- Cleaned and sanitized all dishwashing equipment and the dishwashing area at the end of the day.

Administrative Assistant Duties

- Invoiced orders and packaged small orders.
- Printed labels for shipping and in-house use.
- General filing and inventory control.
- Computer processing and data entry using Microsoft Excel.

Baker Duties

- Baked pies for in-house and farmers markets.
- Cleaned and sanitized the baking area after every shift.

Ice Cream Maker Duties

- Ice cream orders were made quickly and accurately.
- Clean and sanitized the ice cream machine after every shift.

Work History

Team Member | Tim Hortons | St. Catharines, ON | October 2019 – March 2020

Production Assistant | Upper Canada Cheese Company | Jordan Station, ON | May 2019 – August 2019

Prep Cook | Piper's Heath Golf Club | Milton, ON | July 2017 – December 2018

Dishwasher | Piper's Heath Golf Club | Milton, ON | July 2016 – July 2017

Administrative Assistant | Timm Enterprises | Milton, ON | February 2017 – April 2017

Dishwasher | Thai Express | Milton, ON | June 2016 – February 2017

Dishwasher | Rattlesnake Point Golf Club | Milton, ON | September 2015 – December 2015

Baker, Ice Cream Maker | Andrews' Scenic Acres | Milton, ON | July 2015 – August 2015

References available upon request