**CAREER OBJECTIVE**

A position as a **Laboratory Technician, Junior Technologist or Quality Control Assistant** within the Food Processing, Pharmaceutical or Chemical Manufacturing industry.

**SUMMARY OF QUALIFICATIONS**

Solid knowledge of the manufacturing **of Foods and Pharmaceuticals** including **Research, Product Testing, In-Process Control, Production Planning, Process Operations, Statistical Quality Control, Experimental Techniques, Product Development** and **Technical Documentation** – gained through “hands-on” training and laboratory experience. Ability to conduct detailed experiments and laboratory testing and interpret results and prepare written reports.

A self-motivated, hardworking and resourceful individual with strong analytical, investigative, technical problem solving, decision making, interpersonal and communication skills.

**EDUCATION**

CENTENNIAL COLLEGE OF APPLIED ARTS AND TECHNOLOGY, Toronto, ON

**Diploma in Food and Drug Technology (3 year program – GPA 3.94)**

**Major Areas of Study:**

Food Manufacturing Practices

Processing Operations

Statistical Quality Control

Pharmacology

Analytical Chemistry

Food Science & Nutrition

**OVERVIEW OF SKILLS AND EXPERIENCE ACQUIRED THROUGH TRAINING**

Utilized modern instrumentation to carry out detailed analysis of food and pharmaceuticals

Applied practical applications of microbiology in testing food and pharmaceuticals to identify potential hazards such as toxins, contamination, foreign bodies and decomposition

Performed testing on various products for quality and product substitution in a laboratory setting

Knowledge of current Federal, Provincial and Municipal legislations that regulates the Food & Pharmaceutical industries

Detailed study of the fundamentals of Good Manufacturing Practices (GMP) such as hygiene, pest control, plant design, sanitation and waste disposals

Employed techniques of analysis involving electrochemical, spectroscopy, gas chromatography, and high pressure liquid chromatography (HPLC)

Gained skills in the various aspects of environmental toxicology, mechanisms of drug actions, neurotransmitters and drugs that effective their actions

Knowledge of Hazard Analysis Critical Control Point (HACCP) and the development and implementation of standard operating procedures (SOP)

**EMPLOYMENT EXPERIENCE**

CANADIAN TIRE CORPORATION, Brampton, Ontario 2005 – Present

**Sales Associate (part-time)**

Deliver exceptional service to customers by identifying their needs and providing relevant product information

Use terminal scanner and computer system to track, record and verify movement of products from various warehouses across the province

Received the Store Manager’s Award twice for reliability and commitment to delivering great customer service

**VOLUNTEER EXPERIENCE**

CENTENNIAL COLLEGE, Toronto, Ontario 2007 - 2009

**Mentor**

Provided course knowledge mentorship to first-year students in the Food and Drug Technology Program

Acted as a source of information, encouragement and feedback while facilitating student academic development and progress through the year

**COMPUTER SKILLS**

Use of advanced testing instruments including HPSC Pharm8 Testing Suite

Microsoft Word, Excel and PowerPoint

Ability to learn new computer applications quickly and independently

**REFERENCES**

Available upon request