

Ari Goddard



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Part of the LGBTQ
community

OBJECTIVE

Seeking a position in a dynamic organization where I can launch my career in the field of Occupational Health and Safety and work towards building a strong skill set. I am a hard-working individual looking for a challenging position where I can showcase my skills and contribute to the growth of the organization.

I am a reliable self-motivated professional who thrives at providing excellent customer services every day. My ability to learn quickly and attention to details are some of my strongest assets. I'm confident that you will find that those are also very essential as _____

During my career I held various positions from cook to several managerial positions. I gain the respect of my superiors and employees and I am certain that the skills acquired over the years are easily transferable to your company.

EXPERIENCE

Social Planning Council of Ottawa -- Ottawa, ON

May 30 to July 19, 2024 – Internship Program

As part of my online course with Herzing Institute, I did an internship to hone in the learned skills. It provided an environment of where I could develop their Occupational Health and Safety (OHS) program from the ground up.

Bad Axe Throwing – Ottawa, ON

Coach

November 2023 to present

To ensure the safety of the axe thrower by teaching them proper techniques and maintaining a safe and secure environment

Flying Squirrel Trampoline Park – Ottawa, ON

Assistant Manager

July 2023 – November 2023

Manage a children's adventure trampoline park by ensuring everyone's safety and enjoyment.

Lone Star Texas Grill – Ottawa, ON

Assistant Manager

October 2022 – July 2023

Responsible for cost management and staff

Papa John's Pizzeria – Ottawa, ON

Manager

November 2022 – May 2023

Responsible for creating and implementing systems while training staff on the complexity of running a pizza place

Canna Cabana – Ottawa, ON

Budtender

April 2022 – July 2022

Retail sales

Montana's BBQ & Bar Restaurant – Barrie, ON

Line and Prep Cook

October 2022 – July 2023

Worked effectively with all kitchen personnel to promote a happy working environment. Observed all food safety regulations and safely stored food items.

McReilly's Restaurant – Barrie, ON

Cook

September 2014 – May 2016

Consistently prepared a high volume of menu items, while creating recipes and ensuring a pleasing presentation. Kept kitchen clean and organized by performing daily maintenance tasks.

PERSONAL STRENGTHS

Ability to prioritize, organize and manage a diverse workload.

Understands the importance of accuracy.

Confident in negotiating conflict and issues with customers.

Strong desire to succeed, and always eager to contribute towards the success of the organization.

Loyal and dedicated.

Possess energy, commitment, discretion, initiative and flexibility.

Always ready to learn more.

EDUCATION AND CERTIFICATIONS

Herzing College – Ottawa, ON

College certificate in Occupational Health and Safety
July 2023 to July 2024

Georgian College – Barrie, On

Certificate in culinary pre-apprentice program
November 2010 to May 2011

First Aid CPR C AED
Smart serve
Food safety management level
Cannsell

SKILLS

- Strong analytical abilities with creative solutions
- Use of Microsoft office suite as well as Google Drive suite
- Strong knowledge of labour and OHS regulations and legislations
- Ability to handle and manage high stress environments with short timelines for task accomplishment
- Strong skills in research writing and moral building
- Strong investigative skills
- Crisis management skills
- Restaurant Management
- Inventory Control
- Labor Cost Analysis
- Supervising Experience
- Administrative Experience
- Time Management
- Food Preparation
- Cooking
- Food Safety
- POS

Languages

English – Fluent
French -- Intermediate

