

Khyati Gohil

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Production Associate

- Accomplished production associate with a post graduation diploma in Food Safety and Quality Assurance Aswell as Hospitality Operations Food & Beverage with experience conducting analysis, inspections, and quality control of food safety, handling and packaging in food processing, packaging, and manufacturing settings.
- Proven ability to work efficiently in fast-paced settings while maintaining safety, quality, and customer satisfaction standards.
- Strong team collaborator with flexible availability and a commitment to excellence.

Technical Skills: Production & Packaging Operations • Food Safety & HACCP • Customer Service Excellence • Cash Handling & POS Systems • Inventory Management • Visual Inspection & Quality Checks • Time Management • Multitasking • Team Collaboration • Workplace Health & Safety

Professional Experience

Team Associate | Adidas Distribution Centre, Brantford, ON

December 2025 – Present

- Picked and packed customer orders accurately using RF scanners and warehouse management systems.
- Consistently met and exceeded daily productivity targets in a high-volume environment.
- Maintained 99%+ order accuracy by verifying SKUs, sizes, and quantities before shipment.
- Assisted with inventory control, cycle counts, and stock replenishment.
- Followed health and safety procedures to ensure a safe working environment.
- Worked collaboratively with team members and supervisors to meet shipping deadlines.
- Supported loading/unloading and staging of merchandise for outbound shipments.

Server & Bartender | Wild Wing, Ingersoll, ON

November 2024 – November 2025

- Worked in a fast-paced food service environment with a strong focus on food safety, hygiene, and sanitation standards.
- Accurately handled food and beverage orders, ensuring correct preparation, portion control, and presentation.
- Prepared and served beverages in compliance with health, safety, and alcohol service regulations.
- Maintained clean and sanitized work areas, including service stations and equipment, to prevent cross-contamination.
- Operated POS systems to process cash, debit, and credit transactions with accuracy and accountability.
- Responded promptly to customer concerns, demonstrating problem-solving skills and attention to quality.
- Collaborated with kitchen and front-of-house teams to ensure smooth operations during peak service periods.
- Followed workplace health and safety policies, including safe handling of food and equipment.

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