Nirav Dholakiya

Oshawa, ON niravdholakiya3@gmail.com (437)213-6048

SKILLS

• Ability to identify mechanical issues, perform basic repairs, and understand how machines and components work together
• Proven commitment to following safety rules, using PPE correctly, and maintaining a safe work environment
• Basic ability to read drawings and use measuring tools (tape measure, calipers) with accuracy
• Consistently punctual, dependable, and eager to learn new skills in a fast-paced, hands-on environment.

EDUCATION

Computer Networking and Technical Support

St. Lawrence College Graduated 2021

EXPERIENCE

Production Assembly Worker

General Motors October 2022 – Present, Oshawa, ON

• Performed diversified assembly operations to assemble heavy duty / light duty trucks
• Received optical and mechanical parts for assembly operations
• Inspect the finished product in subassemblies for accuracy before final assembly
• Perform Assembly operations on a variety of electronic instrumentation working with specific electric and power hand tools and various job-related machinery working in accordance with health and safety regulations.

Operations Support and Backup Control Center Specialist

Witron Group August 2021 – July 2022, Cornwall, ON

• Assist onsite production supervisor through targeted monitoring of control room screens
• Regularly follow up on and perform investigations on suspect TU's, totes, routes, orders
• Assist customer directly with all IT, inventory, scanning, RF, routing
• Monitoring System performance and operational status awareness and escalating abnormalities.
• Orchestrated comprehensive system audits to promptly identify and resolve discrepancies in logistics operations, ensuring seamless continuity of production workflows.

Team Leader

Tim Hortons August 2019 – June 2021, Kingston, ON

• Leading Team members to achieve all companies goal by training new team members
• Maintaining Inventory at restaurant and ordering required products from company headquarter
• Maintaining health and safety standards by following all the guidelines of food and safety
• Achieved "wow of the week" title for excellent hospitality towards guest