



Ese Aigbedion

Vaughan Canada 6477047234 eseigbedion45@gmail.com

PROFESSIONAL SUMMARY

Highly motivated and detail-oriented entry-level welder seeking a position in a dynamic trade environment where I can apply my technical skills and passion for precision welding while learning new skills and trades along the way. Proven expertise in interpreting blueprints and executing precise welding techniques in a prompt matter while adhering to all safety regulations. Demonstrates ability to work in a hot fast paced environment independently or with a team while showing signs of strong leadership skills.

SKILLS

- CWB Certified Arc Welding (SMAW, GMAW, FCAW, MCAW)
- Experience with Oxy- Fuel/ Plasma Cutter
- Blueprint reading and interpretation
- Ability to lift heavy and G class license
- Attention to detail
- Always adhering to safety rules and regulations
- Custom/ Structural Fabrication
- Excellent Time management skills
- Strong Problem solving
- Adaptability
- Layout and fitting
- Wonderful team working skills
- Leadership
- Forklift and Overhead Crane trained
- Shaping and cutting
- Electrical experience

WORK HISTORY

WELDER/APPRENTICE

06/2025

Allen Fyfe Equipment Limited | Vaughan, Ontario

- Performed MIG/TIG/Stick welding to fabricate and repair metal structures.
- Used grinders, torches, and cutting tools to prepare and finish welds.
- Measured, cut, shaped, and assembled metal materials using precision tools.
- Stripped and spliced wires together using either crimp connectors or soldering followed by insulation using a heat shrink.
- Wired electrical control panels following schematics, wiring diagrams, and engineering specifications.
- Ran functional test on bucket trucks and set up/wired PTO controls and panels.
- Operated overhead/gantry/mobile cranes safely to lift, move, and position heavy materials.

- Handled forklifts (counterbalance, reach truck, pallet jack) to load, unload, and transport materials.

LINE/PREP COOK

05/2025 to 10/2025

Cactus Club Café | Etobicoke, Ontario

- Prepare, cook, and plate dishes to Cactus Club's standards using diverse cooking methods.
- Maintain cleanliness and sanitation of all kitchen stations and equipment.
- Monitor food quality and portion control to minimize waste and uphold consistent standards.
- Assist with inventory counts, stock rotation, and ingredient ordering.
- Collaborate with fellow cooks, sous chefs, expeditors, dishwashers and front-of-house teams.
- Adapt quickly during busy service periods and support expedited flow across stations.

SUPERVISOR/LINE COOK/EXPO

05/2022 to 08/2025

Jack Astor's (Sircorp) | Woodbridge, Ontario

- Setting up and stocking stations with all necessary supplies.
- Prepared all food items in a prompt and hygienic manner.
- Performs inventory assessments and communicates to chief efficiently.
- Assisted and operated grill, sauté, fry and pantry stations during fast paced times.
- Maintains a positive and professional approach with coworkers and customers.

EDUCATION

Certificate Of Technical Studies | Welding Techniques
Humber College, Toronto, ON

08/2025

High School Diploma

Monsignor Percy Johnson Secondary School, Toronto, Ontario

06/2021

CERTIFICATIONS

- **CWB Certified Welder - SMAW: Flat and Horizontal.** 09/2025 to 09/2027

REFERENCES

- Bob, Smith, Welding Instructor, wideopenthrottle7@gmail.com, +1 (705) 543-0559, Humber College
- Sebastian, Barcia, Manager, +1 (647) 667-5077, Jack Astors
- Denise, Febbos, Manager, +1 (647) 924-3364, Jack Astors