

# Mark Geniel Yap

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## Objective

As I go further in my millwright apprenticeship I am in my search of a place where I can make my impact in the field all the while challenging me into learning new skills and reaching new heights.

## Work Experience

### **Millwright Apprentice, Matcom Industrial**

Toronto, ON | September 2024 – Present

- Experience with power and hand tools, rigging, forklifts, scissor lifts, and Boom Lifts.
- Executed daily operations of forklift preventative maintenance.
- Work in cooperation with journeyman, team members and costumers.
- Moved machinery and equipment using hoists, come alongs, chainfalls and dollies.
- Working outdoors in different temperatures and weather conditions
- Working in hot, noisy and dusty environment.
- Helped teardown machineries for transport to a different location and would eventually helped reinstall it.
- Perform my duties given by my foreman in a safe and timely manner.

### **Meat Department Manager, Davidsons Valumart**

Toronto, ON | March 2020 - May 2024

- Operated saws and slicers to cut meat, using safety protocols and procedures to avoid accidents.
- Enhanced customer satisfaction by ensuring the highest quality and freshest meat products were available.
- Maintained a clean and organized work environment, adhering to strict sanitation standards for food handling and safety.
- Trained new employees on handling, safety and stocking procedures.
- Assisted customers by finding requested items and providing preparation information for specific cuts of meat.
- Reduced waste and shrinkage by closely monitoring product expiration dates and rotating stock accordingly.
- Conducted regular inspections of department equipment, ensuring proper maintenance for optimal performance levels was reached.

### **Deli Manager, Davidsons Valumart**

Toronto, ON | October 2019 - February 2020

- Managed supply chain functions for deli supplies, ingredients and merchandise.
- Maintained an organized workspace, facilitating efficient workflow and reduced preparation time.
- Reduced food waste by closely monitoring product freshness and implementing proper rotation practices.
- Trained, supervised and evaluated deli staff to align compliance with health and safety regulations.

## Education

### **George Brown College | 443A Industrial Mechanic Millwright Apprenticeship Level 1**

Toronto, ON | March 2026

### **Humber College | Industrial Mechanic (Millwright)/Machinist Pre-Apprenticeship**

Toronto, ON | July 2024

### **GED**

Toronto | January 2024

### **TriOS College | Information Technology**

Toronto, ON | May 2016

## Training & Certifications

- Working at Heights
- WHMIS
- First Aid
- Basic Hoisting and Rigging
- Forklift Training
- Lock Out/Tag Out
- Propane Handling
- Field Level Hazard Assessment training
- Ladder Safety training