# Daniel Musyoki

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## Work Experience

### Head prep chef

FGI Fridays
Niagara, ON
January 2019 to November 2020

- A head chef in a restaurant is typically responsible for overseeing the entire kitchen operations, including menu planning, food preparation, and maintaining high culinary standards.
- They manage kitchen staff, ensure proper food safety and sanitation practices, handle inventory and ordering supplies, and collaborate with management to ensure the kitchen operates smoothly and efficiently.
- They also often innovate new cuisine and maintain consistency in food quality.

### Forge Technician

THK Automotive
St. Catharines, ON
February 2021 to December 2022

- Forged and shaped steel components using heavy equipment, including 4,000-ton double-action hammers.
- Heated metal pieces to precise temperatures to ensure optimal malleability.
- Operating a Double action Hammer/ Upsetter to carefully mold and form steel to meet exact specifications for weight, size, and shape.
- Maintained rigorous quality control and safety standards to ensure consistent and reliable production.

### Blacksmith

PC Forge
Port Colborne, ON
January 2023 to January 2025

- Operating a double-action Hammer involves forming hot metal components to achieve a certain shape,weight.
- Positioned and manipulating hot metal safely using tongs, dies, and assist tools during high-impact forging.
- Conducted pre-operation inspections and routine maintenance on double-action hammer equipment.
- Controlled hammer force, stroke length, and timing to achieve precise dimensions and material flow.\

### General Labourer – Sewer & Hydro Vac Operations

Express Employment Agency
Stony Creek, 0N
February 2025-current

- Assisted Hydro Vac truck operator with cleaning, flushing, and maintaining municipal sewer and stormwater lines
- Set up and operated high-pressure water hoses to remove debris, sludge, and blockages from underground sewer systems
- Monitored equipment performance and ensured proper hose connections and water pressure levels
- Directed traffic and secured work zones in accordance with municipal safety regulations
- Supported vacuum excavation operations to safely expose underground utilities and pipelines

## Education

Secondary School - Niagara
January 2017 to June 2018

## Skills

• Supervising Experience
• CUSTOMER SERVICE
• Chef (1 year)
• GENERAL LABOR
• Shipping And Receiving (1 year) •
Cooking
• Culinary Experience
• Time Management
• Construction ASSOCIATE (2 years) •
Food Preparation
• Management
• Kitchen Experience
• Forklift Operation (1 year)
• Banquet Experience
• Catering

## Certifications and Licenses

- **Working at Heights**

  **Certificate**