

Niall MacDonald

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Professional Accounts

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Profile

Experienced and solutions-focused professional with a strong belief in purpose-driven work and clear communication. With a background in hospitality, event coordination, and small business ownership, I've developed the ability to manage logistics, anticipate needs, and stay composed under pressure. Known for bringing a hands-on approach, attention to detail, and steady follow-through, whether working independently or in a team. I thrive in fast-paced environments where organization, adaptability, and clear processes are key. I'm now looking to apply my skills in a new setting where I can continue growing, contribute meaningfully, and support a strong team.

Education

Small Business and Entrepreneurship Diploma

2017-2020

Durham College, Oshawa, ON

Created a successful leisure wear brand, Apollo, as part of our cumulative project that implemented a full marketing plan, inventory system using JIT tactics, sales and budget. Placing in the top 3 for total profit earned.

Chef de Cuisine Diploma

2013-2014

Liaison College, Whitby, ON

I received the Student of the Week award for showing commitment to improvement and representing the school while working for a catering company. Our head Chef placed me in the position, and I received positive reviews and a paid position from the catering company.

Core Competencies

- Strong attention to detail; relied upon for quality control and service execution.
- Inventory management and cost control across hospitality and event settings.
- Effective team leadership and staff training in dynamic, fast-paced environments.
- Adaptable and solution-focused when managing logistics, service, or event challenges.
- Skilled in customer service, conflict resolution, and project coordination.
- Self-directed with experience balancing independent tasks and collaborative teamwork.

Certificates

- Smart Serve Certificate: AGCO, Issued June 2023
- Food Handler Certification: CFS01-V3-NMA1402001-20230216-1

Culinary and Hospitality Experience

Over a decade of experience working in high-volume restaurants, private events, and catering services. Proven ability to execute complex tasks, manage service, lead small teams and provide memorable experiences to guests under pressure.

Key Highlights

- Led service and small kitchen teams for private events, ensuring smooth execution and timely service.
- Created seasonal menus and managed food costs to meet 25–30% targets.
- Trained new staff in prep, service, and customer engagement.
- Adapted quickly to new kitchens in on-call and contract roles, maintaining quality under pressure.
- Delivered personalized experiences for guests through curated food and drink pairings.

Work History

Tapas & Tales – Executive Chef & Event Lead

Clarington, ON | 2020-Current

Kitchen Farmacy – Event Chef & Bartender (Contract)

Lakefield, ON | 2022-2022

The Port Social/Marwan's Global Bistro – Cook & Bartender

Port Perry, ON | 2019-2021

Wildfire Steakhouse – Bartender & Server

Oshawa, ON | 2017-2019

A Tavola Bistro – Line Cook

Whitby, ON | 2014-2017

Rent-a-Chef – On-call Cook (Contract)

GTA, ON | 2014-2015

Business and Entrepreneurship Experience

Self-starter with hands-on experience in marketing, project coordination, sales principles and budget planning. Passionate about creating efficient systems and customer-focused operations.

Key Highlights

- Created and implemented a cohesive brand strategy that built anticipation around new product drops, leading to roughly 75% of first sales as pre-orders.
- Worked with a social media content professional to conceptualize a social media campaign that followed a 9-course tasting menu.
- Proficient use of company-wide tracking systems such as Gantt charts, Salesforce and Microsoft Teams to ensure consistent and precise communication.
- Built trust and rapport with clients through multiple conversations and ensured customers were informed on every step of their journey with us.
- Coordinate the movement of parts, such as plates and cutlery, and ensure the seamless execution of the event by managing hired staff.

Work History

Tapas & Tales – Owner & Operator

Clarington, ON | 2020-Current

WOW 1 Day Painting – Project Consultant

Richmond Hill | 2021-2021

Apollo Clothing Company – Co-Founder,

Oshawa, ON | 2017-2020

Seasonal and Contract Experience

Physically capable and safety-conscious worker experienced in residential construction, tree removal, landscaping, and on-call kitchen shifts. Bring a strong work ethic, adaptability, and a team-focused mindset.

Key Highlights

- Experience using various tools and some small machinery.
- Proven proficiency in using woodworking tools, electrical tools, shovels and communication equipment such as walkie-talkies.
- Proven ability to work long hours while remaining efficient, clean, safe and with a positive attitude.
- Demonstrated enthusiasm to learn more from experienced tradesmen in areas of their respective businesses.
- Took the initiative to support professional tradespeople by prepping their necessary tools and construction materials.
- Able to quickly adapt to new roles by using transferable skills such as organization, preparation and time management to become useful quickly.

Work History

Da Rosa Construction – Labourer

Bowmanville, ON | 2024-2024

Sarginsons Tree Removal – Labourer

Courtice, ON | 2023-2024

Kitchen Farmacy – Event Chef & Bartender (Contract)

Lakefield, ON | 2022-2022

Mitchell's Landscaping – Labourer

Oshawa, ON | 2018-2019

Marks Masonry – Labourer

Enfield, ON | 2012-2014

Rent-a-Chef – On-call Cook (Contract)

GTA, ON | 2014-2015