

Jermaine Estwick

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EDUCATION

Bard College
Major: Liberal Arts

Annandale-on-Hudson, NY
AM., Pending 2025

High School Equivalency
Diploma

New York,

PROFESSIONAL EXPERIENCE

Janitorial/Porter Cleaning

Woodbourne N.Y.

Sweeping & mopping floors, taken out garbage, buffing floors Maintaining a clean, clear and sanitary area e cleaning bathrooms, kitchens, recreation areas, wiping down surfaces. e Supervising all personnel with the proper utilization of chemicals

Air Condition, Refrigeration & Heating Technician

Ice Machine - Servicing, Maintaining & Troubleshooting, Basic Electricity
Thermostat - Low Voltage, Cooling – Maintenance, Blower Unit Maintenance
Fundamentals of Refrigeration, Troubleshooting Refrigeration System, Recovery of refrigerant

Maintenance

Woodbourne N.Y.

1999 - 2014

Executed outdoor clearance duties, including snow removal, weed whacking, operating Tracker, Zero-turn, leaf blowing and trash compactor operation.

Utilized floor buffer equipment to maintain high standards of cleanliness and appearance throughout the facility, enhancing the overall aesthetic appeal.

Managed the timely disposal of refuse, implementing efficient waste management strategies to maintain a sanitary environment and comply with regulatory standards.

Oversaw grounds maintenance activities, including, weed whacking, leaf blowing, snow blowing, landscaping and exterior upkeep, to uphold the facilities professional appearance and curb appeal.

Conducted routine janitorial tasks to uphold cleanliness standards and ensure a safe and welcoming environment for occupants and visitors alike.

TRAINING PROGRAM

Certificates, Restaurant Ready Training Program, New York City

January 2025 — March 2025

The training consisted of six modules, including hard and soft skills:

- Personal Responsibility
- Communication
- Attitude
- The Learning Process
- Customer Service
- Industry and Work Specific Skills

ADDITIONAL INFORMATION

INTERNSHIP

Restaurant Ready Internship Experience

Free Food Harlem

February 2025 – Present

Back of House Training:

Assisted in food preparation, including chopping, marinating, and plating dishes for a 3-course prix fixe menu.

Maintained cleanliness and organization of the kitchen, following health and safety regulations.

Supported chefs in cooking and assembling menu items during peak hours.

Monitored food storage and inventory, ensuring proper stock rotation.

Learned and practiced various cooking techniques at all the standard kitchen stations.

Front of House Training:

Greeted and seated guests, managing reservations and walk-ins efficiently.

Provided excellent customer service by taking orders, making menu recommendations, and ensuring guest satisfaction.

Assisted in setting up and closing the dining area, ensuring cleanliness and organization.

HOSPITALITY CERTIFICATES

ServSafe Food Handler

ServSafe Allergen Awareness

ServSafe New York State Sexual Harassment Awareness Program