
PROFESSIONAL SUMMARY

Trained and highly dedicated maintenance worker with a deep background in building upkeep, seeks a position in custodial maintenance. Hard-working, reliable, and energetic with good communication skills and knowledge of building maintenance tasks. Adept at establishing trustworthy relationships with coworkers and clients.

KEY SKILLS

Cleaning & building maintenance	Tiling installation and repair	Customer service skills
Floor waxing & polishing	Sheetrocking and basic carpentry	Leadership teamwork
Painting: prep, tape & finish	Horticulture & lawn care	Independent work

PROFESSIONAL EXPERIENCE**Maintenance Intern I Fortune Society**

Sept 2024 - Nov 2024

Swept, mopped, stripped, waxed, and buffed floors using commercial grade machines

Cleaned hallways and stairs, collected and disposed of debris, separated trash and recyclables

Cleaned and sanitized kitchens and bathrooms; stocked and maintained cleaning supplies

Customer Service Intern I WPA Association

May 2024 - June 2024

Trained in sales techniques, client assistance, and communication with customers. Participate workshops to build ability in conflict resolution and de-escalation of situations Built writing skills, time management skills, and listening skills

Painter & Custodial Worker I CorCraft Industries

Nov 2021 - May 2024

Sanded, taped, filled, spackled, primed, painted and finished sheetrock walls and ceilings e Swept, mopped, stripped, waxed, and buffed floors using commercial grade machines

Cleaned hallways and stairs, collected and disposed of debris, separated trash and recyclables

Cleaned and sanitized kitchens and bathrooms; stocked and maintained cleaning supplies

Horticulturist I CorCraft Industries

Sept 2019 - Nov 2021

Planted, grew, cared for, and collected garden vegetables for food preparation in kitchens

Mowed and edged lawns; trimmed and shaped bushes; weeded the vegetable garden

In winter, shoveled snow on pathways; used mechanical snow blowers and other equipment

Porter I CorCraft Industries

Nov 2015 - March 2019

Cleaned and maintained kitchens, mess halls, food service areas, and gymnasiums

Mixed and applied chemical cleaning solutions to floors and walls

Stocked food inventories in kitchen pantries; maintained inventory records

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

INTERNSHIP

Restaurant Ready Internship Experience

Free Food Harlem

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.

CERTIFICATES

ServSafe Food Handler	2025
ServSafe Allergen Awareness	2025
ServSafe New York State Sexual Harassment Awareness Program	2025
Customer Service Certificate	2024
Painting Certificate	2021

Custodial Maintenance Certificate

2017

EDUCATION

The Fortune Society I General Equivalency Diploma
Wingate High School, Brooklyn I

In Progress