

# NICHOLAS RANDOLPH

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1831 Vine Street, Los Angeles, CA 90028  
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## SUMMARY

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Result-oriented natural leader with proven knowledge and skills in multiple fields, all maximizing my ability to guarantee customer satisfaction and exceed expectations.

## SKILLS

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- Self-motivated and driven
- Strong interpersonal skills
- Skilled in Microsoft Office, Word and Excel
- Sharp problem solver
- versatile and fast learning
- Courteous demeanor
- Adaptive team player

## EXPERIENCE

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### WALMART

Torrance, CA

01/2015 to 02/2016

#### Customer Service Representative

Maintained knowledge of store policies and procedures.

Developed strong relationships and exceeded employers expectations.

Provided positive customer experiences and managed customer complaints.

Stocked and rotated inventory regularly.

### ADECCO STAFFING

Los Angeles, CA

12/2013 to 07/2014

#### General Laborer

Quality control and inspection.

Load, unload and record inventory of warehouses.

Tablet trimming, maintain plants/lawns to appear presentable.

Lift over 50 pounds, work within an assembly line, work independently.

Work independently and produce results.

### MSC INDUSTRIAL SUPPLY

Los Angeles, CA

04/2013 to 05/2014

#### Sandblaster

Assembled components with hand and power tools.

Assessed work for errors or compliance issues and made corrections and modifications when necessary.

Expertly measured, cut, bent and fitted small tubing to machines.

Work in a fast-paced/team-oriented environment.

## EDUCATION AND TRAINING

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2010

Century Center for Economic Opportunity YouthBuild, Gardena, CA, United States

CERTIFICATION: SERVSAFE FOOD HANDLER CARD

2018

3 year certification.

## REFERENCES

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Provide Upon Request.

**NICHOLAS  
RANDOLPH**

1831 North Vine  
Street,  
Los Angeles. CA  
90028  
**(626) 371-4101**

**2018 REFERENCES**

**Paul Johnson**  
Sanitation Engineer  
(310) 863 – 0259  
**Relationship**  
Mentor/past boss

**Andrew L McMillan**  
Case Manager – Training To Work  
(714) 609 – 1727  
**Relationship**  
Case Manager/friend

**Jackie Venters**  
Case Manager – Second Chance  
Mentoring  
(323) 406 - 6322  
**Relationship**  
Mentor/Case Manager

**Khaliq Farthing**  
Monitor – Pathway's To Home  
(323) 845 - 5430  
**Relationship**  
Peer/Lifelong friend

## Dishwasher Test

b 1) After washing your hands, which item should be used to dry them?  
a) Clean apron  
b) Sanitized wiping cloth  
c) Single use paper towel  
d) Common used cloth

*✓*

c 2) While washing dishes by hand, which item should you wear?  
a) Cutting glove  
b) Oven Mitt  
c) Rubber glove  
d) Nothing

d 3) When should you wash your hands?  
a) Before you start work  
b) After handling non-food items (garbage, money, cleaning chemicals)  
c) After using the restroom  
d) All of the above

a 4) If you need to move a heavy load, you should PULL and not PUSH the object.  
a) True  
b) False

*✓*

e 5) Which of the following could you be at risk for getting burned from?  
a) Steam from boiling pots  
b) Hot liquids (coffee, soup, tea)  
c) Hot equipment (ovens, pots, chafing dishes)  
d) Harsh chemicals  
e) All of the above

a 6) All work-related injuries, accidents or illnesses should be reported immediately to the supervisor on duty.  
a) True  
b) False

c 7) What should you do if you spill liquids or see a liquid spill?  
a) Leave it for someone else to clean-up  
b) Wait until the end of your shift to clean it  
c) Flag the spill and clean it immediately  
d) Not sure

c 8) When handling hot items you should?  
a) Wear rubber gloves  
b) No need to wear anything  
c) Use an oven mitt or dry cloth towel  
d) Nothing

a 9) If you are using a three-compartment sink for cleaning and sanitizing, the second sink is used for?  
a) Rinsing  
b) Scraping  
c) Washing  
d) Sanitizing

c 10) What is the proper method for cleaning and sanitizing stationary equipment?  
a) Spray with a strong cleaning solution and wipe with a sanitized cloth  
b) Spray with a sanitizing solution, then rinse with clean water and dry  
c) Wash and rinse, then wipe or spray with a chemical-sanitizing solution  
d) Brush off loose soil with a clean cloth, then wipe with a sanitizing solution