**Jules Tachim**

**Rockville, MD**

[**tachimj@yahoo.fr**](mailto:tachimj@yahoo.fr)

**240-593-7685**

Exceptional customer service, interpersonal and communication skills - consistently models professionalism and integrity

Highly organized. Self-motivated team player with strong multi-tasking skills and attention to detail. Problem solver, focused and determined

Bi-lingual: French, English

Result-driven, hardworking, enjoys fast-paced environments. Energetic and flexible

**WORK EXPERIENCE**

**Driver**

**Door Dash - Washington, DC**

**June 2016 to Present**

Provide efficient and quick delivery service to customers from local restaurants and merchants. Perform pre-trip inspections. Obey speed limits and traffic signage.

Achieved driver rating of 4.9 and

Consistently rated 5 stars for professionalism

**Housekeeping Supervisor**

**Churchill Hotel - Washington, DC**

**May 2013 to June 2016**

Supervised staff of 12 to ensure all rooms and public areas were cleaned and maintained to superior standards. Performed daily inspections to identify malfunctioning equipment, and potential hazards.

Performed safety inspections. Checked extinguishers, safety exits, emergency lights and signage for wet floors. Maintained daily inventory of materials. Submitted work/productivity reports to department manager.

Trained employees on processes, equipment operation and safety measures. Maintained confidentiality of all guests, including key control.

Promoted from Houseman to Supervisor due to superior management ability and outstanding customer service.

Received "Perfect Attendance" awards and two "Employee of the Month" awards.

**Houseman**

**Churchill Hotel - Washington, DC**

**March 2011 to May 2013**

Cleaned and maintained rooms and public areas, including sweeping, mopping, glass cleaning, buffing, vacuuming. Monitored, swept, and cleaned the hotel's landscaping and parking lot.

Reported safety violations and hazards immediately; carefully followed safety rules and guidelines.

Employee Dining Room Attendant The Ritz Carlton Hotel - Washington, DC - March 2004 to March 2009

supervised and managed day-to-day activities of a high volume employee restaurant.

Prepared and cleaned dining area for service. Stocked cups and utensils. Refilled machines. Set up chairs and tables for events. Followed OSHA regulations to prepare and maintain food.

Demonstrated strong work ethic. Trained new hires.

Manually lifted and carried cartons. Sorted and removed trash, placing it in designated pickup areas. Maintained clean kitchen work areas, equipment and utensils.

**EDUCATION**

**Bachelor of Science in Business Administration in Marketing**

**Bowie State University - Bowie, MD 2012**

**COMMERCIAL DRIVER'S LICENSE (CDL)**

**Class C**

**State: MD**

**SKILLS CDL**

**CERTIFICATIONS**

**NCCER**

**Basic Safety**

**Introduction to construction Math**

**Introduction to Hand Tools**

**Introduction to Power Tools**

**Construction Drawings and Basic Rigging**

**OSHA 10**

**Introduction to OSHA**

**Focus four: Electrical Safety, Personal Protective Equipment, Health Hazards in Construction, Materials Handling/Storage/Use, and Fall Protection**

**American Red Cross First Aid/CPR/AED**