resume\_87@gmail.com  
(134).689.4915  
Nicholas Snelling Leader - NES Rentals  
Colchester VT - Email me on Indeed: indeed.com/r/Nicholas-Snelling/ffb5dbd717819958  
WORK EXPERIENCE  
Leader  
NES Rentals - Williston VT - 2014 to Present  
in $28B equipment rental industry with 80 locations across Central and Eastern United States.  
Intern  
Working with Environmental Compliance Group at different locations nationwide to ensure compliance is being met at all sites.  
 Completed thorough safety audit at Plattsburgh NY location.  
 Compiled data from all branches to compile Compliance Safety and Accountability (CSA) scores of third party haulers.  
 Edited all safety webinars and Material Safety Data Sheet (MSDS) for new hire webinar.  
 Compiled data from all branches on waste receptacles.  
 Created multiple surveys in Survey Monkey sent to all branch managers.  
 Completed Aerial Work Platform Training (AWPTA) and CPR/AED training.  
 Helped roll out new mobile applications for all drivers allowing them to log hours digitally.  
 Reviewed Spill Prevention Control and Countermeasure (SPCC) plan proposal and suggested recommendations.  
Burlington Country Club - Burlington VT - June 2013 to August 2013  
Private family friendly country club offering highest standards of golf and hospitality in New England  
Greens Staff  
- June 2013 to August 2013  
Helped maintain country club grounds. Cleaned bunkers mowed lawn and helped maintain native grass areas.  
Chipotle Restaurant - South Burlington VT - June 2012 to August 2012  
Opened and closed entire kitchen area. Prepared all food served in restaurant. Helped open new store in area. Worked with management team to ensure excellent customer dining experience.  
Prep Cook  
City Market - Burlington VT - June 2011 to August 2011  
Burlington VT Summer 2011  
Community-owned grocery store in offering local organic and conventional products as well as hot bar and made to order counter.  
Prep Cook  
Created and executed a new menu for customers everyday along with maintaining a clean working kitchen. Took inventory and helped create food orders. Maintained presentable buffet style counter area.  
   
Kitchen Manager  
New York Pizza Oven - 2010 to 2011  
New York Pizza Oven - Colchester VT - 2009 to 2011  
New York Style pizzeria that also served Italian foods such as pasta along with chicken wings and subs.  
Fry Cook  
New York Pizza Oven - 2009 to 2010  
Managed and maintained working kitchen by providing guidance to all staff members as well as taking full responsibility for all earnings that were acquired during shift.  
 Helped design and introduce new menu.  
 Made nightly cash deposits along with accounting for card/cash earnings. Selected as part of group of employees used to open new restaurant.  
 Managed 3-6 employees during shift.  
EDUCATION  
Marine Science  
Maine Maritime Academy  
ADDITIONAL INFORMATION QUALIFICATIONS  
Analytical organized and efficient Marine Scientist with laboratory experience in:  
 Monitoring Chemical Systems Preparing & Analyzing Samples Operating Spectrophotometer Centrifuge Usage  
 Chemical Analysis Properly Disposing Hazardous Materials  
 Solution Mixtures Running SPSS Analysis Tests  
 Maintaining Laboratory Inventory Compiling Test Results Writing Technical Reports Interpreting Test Results  
Accomplish tasks in timely and accurate ways as instructed by team leaders. Able to analyze tasks to produce efficient results. Quick learner who enjoys incorporating new learning into practical applications. Resolve problems using critical thinking skills. Work well independently and in team environments.