

# Dionte Hudson

Thornton, CO

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Passionate, engaging and collaborative customer relations and services professional with more than 5 years' experience responding to all types of customer inquiries across different industries. Hard-working problem solver seeking to utilize a varied skillset in a sales or production environment. Dedicated with the ability to handle high-volume, high-pressure situations

Authorized to work in the US for any employer

## Work Experience

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### **Temporary Associate**

People Ready - Thornton, CO

March 2020 to Present

- Demonstrated physical strength, good communication skills, and time management
- Maintained, utilized, and repaired entrusted equipment and tools, including hand tools and power tools.
- Carried out other miscellaneous duties and responsibilities around the job site as needed

### **Landscape Technician**

Independent - Aurora, CO

November 2017 to 2019

- Cared for established lawns by mulching, aerating, weeding, grubbing, removing thatch, or trimming or edging around flower beds, walks, or walls
- Provide proper upkeep of sidewalks, driveways, parking lots, fountains, planters, burial sites, or other grounds features
- Watered lawns, trees, or plants using portable sprinkler systems, hoses, or watering cans
- Mowed or edged lawns, using power mowers or edgers

### **Dish Machine Operator**

Jim N' Nicks BBQ - Aurora, CO

November 2016 to November 2017

- Washed dishes, glassware, flatware, pots, or pans, using dishwashers or by hand
- Stocked supplies, such as food or utensils, in serving stations, cupboards, refrigerators, or salad bars
- Cleaned garbage cans with water or steam
- Transferred supplies or equipment between storage and work areas, by hand or using hand trucks
- Maintained kitchen work areas, equipment, or utensils in clean and orderly condition.

### **Line Cook**

The Alamo Drafthouse - Littleton, CO

January 2016 to November 2016

- Inspected and cleaned food preparation areas, such as equipment and work surfaces, or serving areas to ensure safe and sanitary food-handling practices

- Established and identified prices of goods, services, or admission, and tabulate bills, using calculators, cash registers, or optical price scanners
- Weighed, measured, and mixed ingredients according to recipes or personal judgment, using various kitchen utensils and equipment

## Education

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### **Some College in Paralegal Program**

Community College of Denver - Denver, CO  
August 2020 to Present

### **High school diploma in General Studies**

Rangeview High School - Aurora, CO  
2016

## Skills

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- Lawn Care
- Landscape Maintenance
- Microsoft Word
- Food Handling
- Legal Research

## Certifications and Licenses

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### **Customer Service Module Training**

January 2016 to Present

### **ServSafe**