

# Rayzjaun Curry

General Laborer

 rayzjauncurry@gmail.com

 (720) 270-1035

 5542 Helena Ct. Denver, CO, 80239

## EDUCATION

**MONTBELLO HIGH SCHOOL**

Denver, CO

High School Diploma (May 2015)

## ADDITIONAL SKILLS

Business Level Speaking , Reading & Writing

Driving & Transportation

Customer Contact

Active Learning

Order Picking, Packing & Processing

## CERTIFICATIONS

Drivers License

Flaggers Certification

## CAREER OBJECTIVE

Hardworking General Laborer with dedicated work ethic in warehouse and transportation industry. Knowledgeable with operations of heavy and light equipment to accomplish tasks. Lifts and carries objects over 60 pounds, reliable and works well in varying conditions.

## EXPERIENCE

### SEASONAL WORKER

United Parcel Service, UPS, Commerce City, CO / Sep 2020 - Feb 2021

- Lifted boxes and products with correct safety gear and techniques. Utilized local road knowledge and GPS software to map routes and specific locations. Used lift equipment to move heavy items. Organized efficient daily work plans based on oral instructions and written directions to meet challenging objectives. Followed customer instructions about placement of items and special considerations for handling. Attached identifying tag or labels to materials or marked information on cases, bales, or other containers. Sorted cargo for accurate shipment to target locations, preventing unnecessary delays and promoting productivity.

### TRUCK DRIVER

Rocky Mountain Flagging, Denver, CO / Mar 2020 - Aug 2020

- Ensuring the protection of all crew members and other workers on site by providing protection from wayward vehicles or inattentive drivers in or around a work zone. Demonstrated safe driving by observing all road rules, exercising caution in unfamiliar areas and maintaining vehicle control. Updated logs with timely and accurate information meet internal requirements and DOT recordkeeping demands. Submitted daily mileage log with trip sheet, fuel, maintenance and delivery documentation. Implemented daily DOT pre-trip inspections to reduce risks or delivery delays. Retained valid proof of insurance and registration in vehicle at all times. Conducted vehicle inspections before and after every trip and performed minor repairs to keep truck functional. Maintained safe driving habits to protect property and general public on roadways. Observed all driving regulations and safety procedures, maintaining excellent safe driving record. Logged all pertinent shift information, including driving hours and fuel usage data on time to keep reports current.

### GENERAL LABORER

Workforce Staffing Agency, Denver, CO / Apr 2016 - Jul 2016

- Sorted and placed materials or items on racks, shelves or in bins

*to keep warehouse organized. Read written instructions carefully and communicated with team members clearly to promote workplace safety. Sanitized frequented areas and equipment using approved supplies. Vacuumed all carpeted areas and mopped solid surfaces with proper chemical solutions. Packed and labeled merchandise to prepare for loading and shipment to customers. Operated and maintained basic landscaping equipment and vehicles. Collected and removed debris from work sites to maintain team productivity and minimize safety hazards. Performed heavy labor such as ditch digging, paving and hauling. Used picks and shovels to dig, spread and level dirt and gravel. Monitored team member work and assisted with accomplishing objectives. Used trowels of various sizes and shapes to level and clear away excess concrete.*

### **FOOD SERVICE WORKER**

*Pizza Hut, Denver, CO / Apr 2014 - May 2015*

- *Made orders by slicing, weighing, packaging and pricing meats and cheeses. Received food orders from individuals and explained offerings. Complied with company service standards, including inventory and cash control procedures. Monitored inventory and promptly reported food items requiring reorder. Sanitized and kept work areas tidy by cleaning surfaces, equipment and floors, removing trash and maintaining machinery. Resolved customer concerns and relayed relevant information to supervisor. Followed recipes and customer requests to prepare high-quality, delicious meals. Cleaned utensils, dishes and glasses for customer use. Performed prep work such as washing, peeling, cutting and seeding fruits and vegetables. Upheld food safety standards at all times. Checked and recorded temperatures of refrigerator and freezer daily to verify proper working conditions. Washed, peeled, cut and measured recipe ingredients. Organized ingredients and restocked supplies to prepare for busy periods.*