

# **Omar Breedlove**

San Francisco, California  
**obreedlove69@gmail.com**

**(510) 543-5398**

## **Professional Accomplishments**

### **Restaurant Experience**

- Took orders from customers
- Cooked breakfast, lunch and dinner meals for 120 people daily
- Prepped vegetables, meats and chicken for cooking
- Operated large-volume cooking equipment such as mixers, grills, griddles
- Cleaned food preparation areas, cooking surfaces, and utensils
- Washed dishes using commercial dishwasher and cleaned the kitchen
- Maintained sanitation, health, and safety standards in work area
- Washed pots, pans, and trays using commercial dishwasher and maintained the equipment
- Cleaned and organized kitchen work areas, equipment, and utensils

### **Retail**

- Consistently managed cash flow at POS and used bar code reader
- Stocked shelves and marked prices on items
- Maintained clean and orderly checkout areas

### **Customer Service**

- Assisted customers by providing information and resolving their complaints.
- Greeted customers entering establishments
- Applied general rules to specific problems to produce answers that make sense.
- Resolved and negotiated conflicts

## **Education/Training**

**G.E.D, Job Corps**  
Los Angeles, California

5/26/15

To whom it may concern. Omrie Breedlove is a very clean hard worker. He was never late or missed a day. He always worked hard. He also helped train and assisted with all phases in the kitchen. He always kept the kitchen clean. A good worker and person.

Chet Douglas Vig:1  
S.F.A.P.C. 5/26/15