

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. Omar Brandlove 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.

Chad Douglas Vigil
S.F.A.R.C. 5/26/15