

Omial Alfred

Westminster, CO 80031

wislalfred962_7nd@indeedemail.com

206-659-2174

Work Experience

Alliance Building Service, Floor and Carpet Cleaner-Redmond, WA

April 2019 to Present

- Responsible for cleaning all flooring surfaces in large multi-function buildings including all of the buildings on the Fred Hutchinson Cancer Research Center Campus
- Efficiently use specialty cleaning equipment consistent with training guidelines and client expectations including, waxing machine, buffer, swing, back-pack vacuum and mop, scrubber, roto-bright, and extractor.
- Accurately maintain all cleaning logs, document activities in detail and regularly provide reports to supervisors.

Powder Coating Painter

Genie-Redmond, WA

August 2018 to January 2019

- Painted all kinds of industrial equipment manufactured by Genie using a spray gun with careful attention to detail and in accordance with strict company guidelines and training.
- Completed a week long training course to learn the proper painting techniques and earned a certificate.

Dishwasher

Compass Group-Redmond, WA

February 2018 to July 2018

- Scraped and rinsed food from dirty dishes and washed them by hand or placed them in racks or on conveyor to an industrial dishwashing machine depending on assigned equipment.
- Regularly attended and participated in daily team meetings.
- Thoroughly cleaned the entire kitchen including all equipment and surfaces and took out the garbage.

Pantry Cook & Dishwasher

Meat Market-West Palm Beach, FL

May 2015 to November 2017

- Efficiently and carefully washed dishes in a busy restaurant utilizing a commercial dishwasher following all applicable food safety and sanitation regulations.
- Promoted to Pantry Cook after establishing strong work ethic and commitment to voluntarily helping co-working complete their tasks and responsibilities.
- Cleaned, cut, organized, prepared and stocked all food items in the prep-line of the kitchen
- Prepared customers' orders pursuant to strict restaurant recipes and guidelines and customized menu items to meet customer request and dietary restrictions.
- Set up and stocked work stations and cleaned and organized the kitchen and prep-stations every day.

Skills

- Highly reliable, punctual and responsible
- Strong work ethic and self-motivated
- Friendly, upbeat, and positive attitude Skilled multi-tasker with great attention to detail Current Food Handlers Card
- Fluent in French and English

Certifications and Licenses

Food Handler Certification