



DANIEL O. OMERE

Butcher
Seafood Processor
Hospitality
Forklift Operator

CONTACT DETAILS:

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SKILLS:

- * Hospitality
- * Facilities Management
- * Logistics Planning
- * Problem Solving Skills
- * Record Keeping
- * Customer Service
- * Team Leadership
- * Training and Motivation
- * Marketing Strategies
- * Time Management
- * Team Works
- * Creativity
- * Sales
- * Expert in Communication

LANGUAGE

- * English

CAREER OBJECTIVE

I am very resilient and hardworking with the ability to pursue a professional achievement of cooperation goals through excellence, hard work, integrity and innate to succeed the organization goals, experienced in preserving a clean and safe working environment and working in compliance with safety rules and regulations. committed to achieving the timely completion of projects.

EXPERIENCE:

BUTCHER

Davidson Food Ltd - Sept 2018 - Present

- * Slaughter livestock
- * Skin, Clean and trim carcasses
- * Remove viscera and other inedible parts from carcasses
- * Split carcasses into smaller portions to facilitate handling
- * Remove bones from meat
- * Remove skin, excess fat, bruises from carcasses or meat portions
- * Keep total department clean and sanitary.

SEAFOOD PROCESSOR

Amanda Seafood Ltd - July 2015 - August 2018

- * Cutting, cleaning and trimming (remove skin, bones, head, etc.) fish and seafood before sale or packaging.
- * Scale the fish, cut it, gut it and separate the fillets.
- * Cut pieces according to specifications and weigh them.
- * Shell lobsters and other crustaceans and remove flesh for canning (or other processing).
- * Ensure the proper storage of seafood

BUTCHER

Godspower Enterprises Ltd - Jan 2012 -April 2015

- * Remove bones from meat
- * Remove skin, excess fat, bruises from carcasses or meat portions
- * Meat cutting with grinders, saw, knife, tenderizer & slicer
- * Wraps meat, seafood, prices and labels for sales
- * Keep total department clean and sanitary
- * Merchandise meat, seafood display cases according to company standards
- * Maintain proper temperature and humidity levels for meat and seafood products.

EDUCATION

- * High School Diploma
- * Corpus Christ High School - Sept 2002 - June 2008