



Omar Qatab

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PROFESSIONAL SUMMARY

Diligent Auto Body Technician driven to deliver exceptional quality work within stringent deadlines. Strong track record of dependability and a superior work ethic in industry roles.

Also a Commercial Painter skilled using rollers, brushes and spray gun systems to apply interior and exterior paint. Skilled in erecting scaffolding, managing supplies and preparing surfaces.

SKILLS

- Attentive to Detail
- Vendor Relationships
- Excellent Work Ethic
- Building Customer Trust and Loyalty

WORK HISTORY

AUTO BODY

08/2021 to CURRENT

Master Tech Auto | Halifax, NS

- Replaced and repaired vehicle parts according to work order instructions.
- Welded and finished body pieces and repairs with great skill and accuracy.
- Inspected new parts and areas of repair to verify correctness and quality.

AUTOBODY

04/2018 to 06/2018

Steele Collision | Halifax, NS

- Operated tools, equipment and machinery according to prescribed safety procedures.
- Replaced and repaired vehicle parts according to work order instructions.
- Inspected new parts and areas of repair to verify correctness and quality.
- Performed routine maintenance and repairs using hand and power tools to maximize reliability.

RENOVATOR

06/2017 to 01/2018

OQ Renovation | Halifax, NS

- Completed all aspects of painting tasks by spraying, rolling, brushing and cutting.
- Removed broken or damaged flooring and laid down new floors.
- Smoothed, sanded, primed and painted walls.

COMMERCIAL PAINTER

01/2012 to 01/2017

Al-Obaidi Painting Group | Bedford, NS

- Used brushes, spray guns and paint rollers to paint surfaces.
- Used putty knives and caulking guns to fill cracks, holes and joints with

- plaster, putty and caulk.
- Filled cracks, joints and nail holes with putty plaster.
- Used paint remover, scrapers, and brushes to remove old paint.

KITCHEN ASSISTANT

11/2010 to 01/2012

Papa Marios Restaurant | Bedford, NS

- Washed, peeled and cut fruits and vegetables in advance to save time on food preparation.
- Operated standard kitchen equipment with focus on safety and sanitation.
- Helped chefs prepare and present food to event guests with strong attention to detail and presentation expertise.
- Set up and prepared cooking supplies and workstations during opening and closing to maximize productivity.
- Cleaned and sanitized dishes and utensils, consistently keeping adequate supplies on hand for expected customer loads.

VOLUNTEER

01/2005 to 01/2007

Iraqi Red Crescent Society | Baghdad, Iraq

- Promoted the work of the society.
- Participated sports activities in community work.
- Developed innovative programs and activities based on community need and interests.

EDUCATION

Diploma | IT Programming

EXPECTED IN 06/2025

NSCC, Halifax

Motor Vehicle Body Repair | Autobody Repair

06/2018

NSCC, Akerly Campus, Dartmouth, NS

- Leadership Awarded

Language Interpretation And Translation | Language Interpretation Certificate

04/2015

Immigration Services Association of Nova Scotia , Halifax

Graduation in Top 3 of Class

ESL Certificate | English As A Second Language

11/2011

Quinpool Education Center, Halifax

- Awarded English 5 Certificate

CERTIFICATIONS

WHMIS

OHS

First Aid

Lockout/Tagout

