



ALLAN PAUL SALUTILLO

BUTCHER / SLAUGHTERMAN

PERSONAL PROFILE

High qualified butcher with more than 5 years experience in the industry. Delivering excellent customer service through advance knowledge of meat quality and understanding customer's need.

CONTACT

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EDUCATION

Highschool Graduate -
Assumpta School of Tagum

IELTS Band Score - 6.0

SKILLS

- Knowledge of meat slaughtering operations
- Good practical butchery skills and hand-eye coordination
- Dedication to safety, cleanliness, and technique for quality food products
- Attention to detail and dexterity and work well under pressure
- Precision and physical strength
- Customer-oriented approach
- Interest in meat and meat preparation

WORK EXPERIENCE

Building no. 17, Stall no. 15 Meat Section, Brgy. Tibal-og Public Market, Sto. Tomas, Davao del Norte
Butcher / Slaughterman

MAY 2014 - DECEMBER 2017
SEPTEMBER 2019 - PRESENT

- Responsible for processing/packaging pounds of meat daily
- Hands-on in operating knife and other meat-processing equipment
- Monitoring high quality control and sanitation
- Cut, trimmed, boned, tied, and grind meats, such as beef, pork, and poultry using boning knife, skewers and twine
- Prepare meat for sale by weighing meat, wrapping it, and putting it out for display

On & On Diners, Catering Delivery Assistant

FEBRUARY 2018 - JULY 2019, SINGAPORE

- Setting up dining and buffet areas as per the catering manager's instructions.
- Loading and unloading food, tableware, and catering supplies onto and off catering vehicles.
- Assisting in the development and implementation of marketing strategies to promote catering services.