

LOUIE JAY DELOS SANTOS

Areas Of Expertise

- Butchery
- Carcass Break-down
- Meat Preparation
- De-boning
- Stock Inventory
- Stock Ordering
- De-boning

Professional Skills

- English Speaker
- Japanese Speaker

Personal Skills

- Creative
- Intra-personal Skills
- Physical strength and Stamina
- Mental arithmetic skills
- Attention to detail
- Customer service skills
- Safety-conscious approach

Contact

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Driving License: Yes
Nationality: Filipino

Butcher

Personal Summary:

A reliable and competent butcher who honed the ability thru experiences and self studies. With proven record of working in retail and commercial meat shop and supermarket. Very customer oriented person thru communicating with individual who needs proper knowledge in meat products. Can be able to stand for long periods of time while working and can safely lift a 55 pounds box for proper stacking. In addition to this, as a butcher who wants to learn to gain more knowledge to this field, I can also help the business with some useful ideas from my past work experiences to increase the profitability in my work place.

Work Experience:

First core Multi-Purpose Cooperative (Kitayama Meat shop) - Makati, Philippines
Butcher (October 28, 2020 – March 30, 2021)

Working as a team in a fast paced meat shop with a high volume of customer traffic. Preparing bulk orders primarily turning portion of primal cut meat into retail ready portion for some hotels, restaurants and walk in customers.

- Ensuring the availability of meat products in showcase chiller.
- Preparation of primal cut to retail cut.
- Bulk order preparation.
- Inventory and proper stacking of meat primal boxes while ensuring cleanliness in storage area.
- Making marinated products.

Top spot Multi-purpose Cooperative (Kitayama Meat shop)- Makati, Philippines
Butcher (November 21, 2017– August 21,2018)

Working in a fast paced environment meat shop. Gathering order slips from cashier and do it while the customer is waiting. Ensures that the needed products is always available for the customers in a standard manner.

- Ensuring the product availability from the storage area by doing inventory and making sure to inform the head butcher the availability of the products.
- Preparation of meat done by properly thawing of frozen meat and making sure the proper temperature of the chiller.
- Doing part of customer relation practices by order taking from cashier area and answering some customers query about the products.
- Replenishing the showcase chiller of meat products.
- Doing marinated products.
- Sanitizing the working station before and after the start of work.
- Properly disposal of the biodegradable raw materials and record keeping of the weight to ensure to follow guidelines for proper documentation and inventory purposes.

Attila Incorporated (Makati supermart Alabang) Quezon City Philippines

Butcher (May 26, 2016– August 31,2017)

Working in a supermarket, from opening of the store, we are the one that involved in interacting with costumers. Answering costumers query about the products and ensuring the availability of the products in the meat showcase area. Proper handling of the products is important to ensure the cleanliness of the working station.

- From store opening, we begin the day with the area meeting. Ensuring that we dress neatly and checking of the equipments for the store opening.
- Checking the stockroom to ensure the availability of the products.
- Meat carcass and delivered frozen products receiving and checking of the quality.
- Meat carcass break down and deboning for retail purposes.
- Marinating of some meat products and making sausages for display
- Making sure that the working station is well maintain before the end of the shift.

Key Skills and Competencies

- Ensuring the high standard of work ethics and professionalism in the work and also the relationship towards the co-worker is properly maintain.
- Always dressed to impress and ensure the proper personal hygiene.
- Give the costumer the proper advice in the store products for them to know that you are a big help. And also, to sound knowledgeable for this kind of work.
- Reduce the possible meat wastage by skillfully cutting the meat to retail cuts.
- Able to work in storage area where the temperature is very cold.
- Can lift heavy loads for stacking and inventory purposes.

Academic Qualification

National Competency II holder
Slaughter Operation 2009

Dasmarinas National High School 1999-2003

References - Available upon request