

THYRENCE ANTHONY L. BOLAOIT

BUTCHER/MEAT CUTTER

BANGUED ABRA
PHILIPPINES 2800

+639472064758

Thyrenceanthonybolaoit@gmail.com

PROFILE

'Knowledgeable Butcher with 3.2years experience, delivering exceptional customer service and preparing high-quality meats.'

Demonstrated experience using equipment such as meat grinder, knives and saws to prepare the meat by cutting it into smaller portion sizes, weigh and price, ensuring that the meat is ready for the customer to purchase and looks appealing. Delivering excellent customer service through advanced knowledge of meat quality and understanding the customer's needs.

EDUCATION

BS Nursing, Pines City
Colleges, Magsaysay
Baguio City Philippines.

Slaughtering Operation
NC2, MMS Development
Training center Corp,
Baguio City Philippines

KEY SKILLS

- Quality inspection
- Meat cutting equipment experience
- Excellent customer service
- Health and safety knowledge
- Qualified Butcher
- Excellent knife skills

EXPERIENCE

March 2018 at Present

Butcher/Meat cutter • MAGDALENA MEATSHOP • Bangued Abra Public Market

Outline

Worked for a leading family-ran food wholesaler/retailer, this role involved cutting meat to the specification of the customer and organizing distribution.

Key Responsibilities

- Debone, ground and cut meat into appropriate weigh and size for customer to be able to purchase the meat.
- Ensured excellent presentation of meat
- Quarter carcasses and Kept records of inventory.
- Maintained a high standard of food safety and hygiene to promote customer well being.
- Reduced produce waste to maximize the yield of the product when preparing meat.
- Delivered excellent customer service by understanding the customer's needs, advising on the appropriate products and building rapport.
- Stored meat correctly to maintain meat quality.

PERSONAL INFORMATION

- Date of Birth: APRIL 15, 1988
- Place of Birth: VILLAVICIOSA ABRA, PHILIPPINES
- Age: 34 YEARS OLD
- Language: FILIPINO AND ENGLISH