



Abdul Rashid Camilo B. Castronuevo Jr.

Butcher / Slaughterman
Gender: Male
Age: 38 Years old
Height: 165cm

PERSONAL INFORMATION

Address:

Block 71 Lot 10 Silver St., Deca Homes
Esperanza, Tigatto, Buhangin, Davao City
8000, Davao del Sur, Philippines

Cellphone Number:

+639162611669

Email Address:

arcbcastronuevo_2013@yahoo.com

EDUCATION

B.S. in Computer Engineering
Graduate
AMA Computer College Cotabato
City Campus

LANGUAGES

Tagalog (*Filipino*) and Native English

CHARACTER REFERENCE

Aben Enero Auman

Meatshop Ng Bayan - Founder/CEO
RVS Bldg. , Tiera III, Panacan, Diversion Road,
Davao City 8000, Davao del Sur.
Email Address: aben_auman@yahoo.com
Mobile No. 09338751508

Jonathan C. Torres Jr.

Meat Inspector III
City Government of Panabo City 8105,
Davao del Norte
Email Address: thantorresjr@gmail.com
Mobile No. 09758986170

Lilybeth D. Contora

Contora Halal Slaughterhouse - Owner
Purok Macopa, Brgy. Datu Abdul Dadia,
Panabo City 8105, Davao del Norte.
Email Address:
contorahalalslaughterhouse@gmail.com
Mobile No. 09171458338/09076959514

SPECIAL SKILLS:

- Practicing basic occupational health and safety procedures.
- Applying food safety sanitation.
- Excellent customers service skills.
- An interest in food preparation.
- Safety and health consciousness.
- Knowledge of storing meat at safe temperatures.
- The ability to advise customers on different cuts and cooking techniques.
- The ability to manage time well.
- The ability to keep a workstation clean and sanitary.

WORK EXPERIENCE:

BUTCHER / DEBONER

July 15, 2019 to Present
Company: MEATSHOP NG BAYAN
Aben E. Auman (Employer) Founder/CEO
RVS Bldg., Tiera III, Panacan, Diversion Road, Davao City 8000, Davao del Sur

Job Description: BUTCHER / DEBONER

- Doing the primal cut of the delivered meat carcasses in the outlet.
- Deboning and processing primal parts into cuts that are ready for retail use.
- Cutting, grinding, weighing, packing and preparing meats for retail sale.
- Cut poultry into parts.
- Maintain proper hygiene of the tools and equipment.
- Coordinating deliveries or order pickup.
- Write daily basic progress reports.

BUTCHER / SLAUGHTERMAN

February 24, 2023 to May 01, 2023(*Trainee*)
Company: Contora Halal Slaughterhouse
Lilybeth D. Contora (Owner)
Purok Macopa, Brgy. Datu Abdul Dadia, Panabo City 8105, Davao del Norte

Job Description:

- Cleaning the slaughter area before working, Preparing all materials one day before slaughtering
- Securing PPE (Personal Protective Equipment's), Set and monitor water lines, air flow and temperature in barns, pens and chicken coops.
- Making sure that knives are sharpened and in perfect working condition
- Transport of animals to the slaughterhouse and their unloading should be comfortable.
- Animals should have a pre-slaughter rest and be well feed and well looked after at the point of slaughter. The animals must be healthy at the time of slaughter.
- Detect disease and health problems in crops, livestock and poultry.
- Slaughter must be performed by a Muslim (who is of sound mind, mature, and fully understands the Islamic procedure and conditions for slaughtering of animals)
- Bleeding must be spontaneous and complete; animals should not be shackled and hoisted before bleeding is completed
- Beheading; removing the animal's head, Removal of Legs, Removal of Tail, Partial flaying.
- Gambrel ling; final flaying is done properly to avoid carcass contamination for the cattle.
- Evisceration, Splitting and quartering, washing the carcass to avoid any contamination by using clean water. Weighing and Dispatching.

QUALIFICATION AND COMPITENCES:

- ✓ International English Language Testing System Band Score: 5.0