



CARLO MARC N. INACAY

Skilled Butcher

With my extensive experience and honed skills as a butcher, I have established myself as a true professional in the field.

Throughout my career, I have perfected the art of cutting, preparing, and packaging meat, ensuring that each step is executed with precision and care.

I possess a profound understanding of food safety protocols, which allows me to consistently deliver fresh, high-quality, and safe meat products for consumption.

 cminacay316@gmail.com

 09460466009

 St. Jude Zone 2 Buhangin, Davao City

WORK EXPERIENCE

Sobrecarey Meatshop

Butcher

Sept.17,2017 up to present

- Adhering to food safety standards
- Packaging and labeling
- Equipment maintenance
- Inventory management
- Knowledge of different cuts
- Deboning of carcass
- Cutting and trimming
- Meat Cutting and Preparation
- Customer Service
- Compliance with Regulations
- Quality Control

EDUCATION

Bernardo D. Carpio National High School

Davao City, Davao Del Sur

2008-2009

University of Mindanao

Matina, Davao City, Davao Del Sur

2015-2016

REFERENCES

Barrie C. Sobrecarey

CEO/Founder

Sobrecarey Meatshop

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Kinny Jae P. Catayoc

Senior Butcher

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