CARLO RINOS

BUTCHER/MEAT CUTTER

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carlochanrinos@gmail.com

95 B. Josefina St, 6th avenu, Caloocan City

OBJECTIVE

Over three years of professional experience working in our business, store-front butcher and handling the preparation, cleaning, and cutting of various types of meat. Seeking to expand my skill set and advancing my knowledge of expert butchery techniques and meat preparation processes.

EDUCATION

BACHELOR OF BUSINESS ADMINISTRATION

AMA COMPUTER COLLEGE

2012 - 2019

Secondary

Worl Citizen Colleges

2008 - 2012

EXPERTISE

- Safety and health consciousness.
- Knowledge of storing meat at safe temperatures.
- The ability to advise customers on different cuts and cooking techniques.

WORK EXPERIENCE

January 2020 - 2023

KRISTINE MEAT SHOP

BUTCHER

cutting meat, de-boning, placing meat in display counters, weighing and labeling meat, reducing wastes, and maintaining supplies.

2019 - 2020

Philippine Council for Quality Assurance in Clinical Laboratories

Accounting Staff

performing basic bookkeeping tasks, assisting with payroll processing, and preparing financial documents.

2019 - 2020

SUN LIFE Philippines

FINANCIAL ADVISOR

Talking to clients to determine their expenses, income, insurance coverage, financial objectives, tax status, risk tolerance, or other information needed to develop a financial plan.

LANGUAGE

English

Filipino