

# REYNALDO JR. OTICO SUAREZ

## OBJECTIVES

To have the opportunity to work in a company where I could contribute and share my knowledge. To develop and learn more skills that can help in the progress of company

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## SKILLS

- Slaughtering
  - Driving
  - Knife handling
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## EDUCATION

### BACHELOR OF SCIENCE IN PUBLIC ADMINISTRATION

Dalubhasaan ng Lungsod ng Lucena  
SY: 2009-2014

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## EXPERIENCE

### BUTCHER-MEAT INSPECTOR

November 2020-up to present

Lucena City Slaughterhouse and Trading Center "AA"

## JOB DESCRIPTION

- Ensure safeness of meat carcass from contamination
- Preparing tools and equipments done by sanitation
- Performing food animals to standard slaughtering procedure
- Breakdown of meat carcass to primal and sub-primal cuts
- Ensure cleanliness of food animals for human consumption

### DRIVER

March 2017-October 2020

TNQ travel and tours

- Transport guest to their respective tourist destination
- Ensure the safety of passenger upon arrival and departure to the place
- Assist and guide the passenger/guest

### BUTCHER-MEAT INSPECTOR

January 2008-December 2012

Lucena City Slaughterhouse and Trading Center "AA"

- Ensure safeness of meat carcass from contamination
- Preparing tools and equipments done by sanitation
- Performing food animals to standard slaughtering procedure
- Breakdown of meat carcass to primal and sub-primal cuts
- Ensure cleanliness of food animals for human consumption

## CONTACT

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## TRAININGS AND SEMINAR

Basic Meat Inspection Training Course

National Meat Inspection Service(NMIS)

Good Hygienic Slaughtering Practices

Provincial Veterinary of Quezon Province

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