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New Bohol, Kidapawan City, North Cotabato, 9400

JEOFFREY E. ARCA

Butcher

ABOUT ME

I am a passionate and dedicated butcher with over three years of experience up to the present. As a butcher, I want to begin my career in a high-level professional environment. To create precise and meticulous cuts. Skilled at assembling, disassembling, and sanitizing food processing equipment. Reliable butcher willing to work long hours and all shifts; received awards in my company as employee of the year and loyalty award; responsible and knowledgeable individual with knack for deboning, cutting, and wrapping fresh meat of multiple varieties; in-depth knowledge of butcher's cutlery and powered equipment, including electric grinders and band saws. knowledgeable about and skilled at adhering to regulations while cultivating safe conditions. Dedicated to top-of-the-line customer service and products

EDUCATION

Business Office Administration Service

Ama Computer Learning Center

2012 - 2014

EXPERTISE

- Knowledge of animal anatomy,Deboning, slaughter Operation procedure, meat cutting and techniques.
- Ability to use knives and other cutting tools and machine such as Band saw, grinder mincer, Slicer and Sausage Machine.
- Knowledge of food hygiene and safety requirements, food processing and safety.
- Ability to lift heavy equipment and stand for extended periods of time and ensure all work is completed by the end of shift.
- Oral and written communication skills and knowledge of following instructions and learn techniques.

LANGUAGE

English

Tagalog

Bisaya

Arabic

WORK EXPERIENCE

March 17, 2020 - Present
DM Meat Shop

Butcher

- We carefully analyze the sanitation standard operating procedure before we begin work. Every day, we clean our equipment and maintain good hygiene.
- We employed personal protective equipment to safeguard ourselves.
- Performing primal cuts,Deboning, Meat cutting and trimming excess meat scraps that have been cut from larger pieces of meat and too small to be sold individual . These trimmed pieces we used to produce other meat products, such as sausage or ground meat, or they may be large enough to be cut into cubes for stew meat.
- Meat processing we also used machine such as band saw, grinder or mincer, sausage machine and meat slicer.
- Meat processing (weighing, repacking, sealing, pricing and merchandising)
- Properly arrange all finished products in each crate.
- Disassemble, clean and disinfect all utensils,tool and machine after used.

June 6, 2016 - March 2, 2018
Taiba Hospital

Porter / Cleaner

- Vacuum, sweep and mop floors in all areas of a hospital. This requires them to remove all debris and then use hot water to wash and disinfect floors. They may also follow necessary safety procedures, such as using coloured cones to alert staff and patients of potentially slippery floors.
- Assist patients in their destination with in the hospital.
- Vicinity transfer medical equipment safety.

August 4, 2014 - January 4, 2016
Javier Trading Corporation

Salesman

- Traveling in Ilocos Sur and Ilocos Norte to meet with distributors, vendors and customers. Developing sales strategies and action plans to reach the personal target. Generating a list of prospective customers thru proper screening.

REFERENCES

Maria Ana Paguyan
DM Meat Shop / Owner

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EnP. Desiderius Martinez
Slaughter Assessor

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