

# CHRIS PATILLA PALINES

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## OBJECTIVE

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A hardworking and dedicated professional seeking the role of a butcher/ slaughter with 5 years of experience working abroad and 8 years worldwide as a butcher/ slaughter. Knowledgeable at handling the preparation, cleaning, and cutting of various types of meat. Exemplary knife skills and commitment to safety have enabled me to remain accident-free throughout my career. Seeking a position with additional supervisory responsibilities and room for growth to expand my skill set and advance my knowledge of expert butchery techniques and meat preparation processes.

## WORK EXPERIENCES

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### SLAGHTER HOUSE

08/2023 – Present

#### SLAUGHTER

Cainta Junction, Philippines

#### Job description:

- Trims head meat and otherwise severs or removes parts of animals' heads or skulls.
- Wraps dressed carcasses and/or meat cuts.
- Trims, cleans, and/or cures animal hides.
- Removes bone and cuts meat into standard cuts to prepare meat for marketing.
- Skins sections of animals or whole animals.
- Stuns animals prior to slaughtering.
- Saws, splits, or scribes slaughtered animals to reduce carcasses.
- Slits open, eviscerates, and trims carcasses of slaughtered animals.
- Severs jugular vein to drain blood and facilitate slaughtering.
- Cuts, trims, skins, sorts, and washes viscera of slaughtered animals to separate edible portions from offal.
- Shackles hind legs of animals to raise them for slaughtering or skinning.
- Washes and/or shaves carcasses.
- Assist clients with special requests according to their needs.

### CROWN PRINCESS (HOTEL)

03/07/2023 – 08/28/2023

#### MEAT CUTTER/ BONNER/ BUTCHER

Cruise Vessel Worldwide

#### Job description:

- Cut and trim meat from larger, wholesale portions into steaks, chops, roasts, and other cuts.
- Prepare meat for sale by doing various tasks, such as weighing meat, wrapping it, and putting it out for display.
- Use equipment such as knives, grinders, and meat saws.
- Follow sanitation standards while working and when cleaning equipment, countertops, and working areas to prevent meat contamination.
- Keep track of inventory and determine what to stock, especially in anticipation of seasonal demands.

### ROYAL PRINCESS

04/16/2022 – 01/06/2023

#### MEAT CUTTER/ BONNER/ BUTCHER

Cruise Vessel Worldwide

#### Job description:

- Work with a variety of knives and other equipment to divide meat into cuts for consumer purchase.
- Maintain strict worker safety and food safety standards according to industry and regulatory guidelines to reduce injuries and food-borne illnesses.
- Track inventory, shipments, and sales to sustain adequate fresh supply of meat products.

- Note any waste or spoilage for communication with suppliers and corporate administrative data analysis.
- Provide supervision and training assistance to small team of apprentice butchers on staff, educating them on safety and technique.
- Attend weekly team meetings in meat department and monthly general staff meetings for excellent communication between management and work staff.

### **SKY PRINCESS**

**06/04/2021 – 01/22/2022**

#### **MEAT CUTTER/ BONNER/ BUTCHER**

Cruise Vessel Worldwide

#### **Job description:**

- Cutting meat to separate meat, fat, and tissue from around bones.
- Washing, scraping, and trimming foreign material and blood from meat.
- Cutting sides and quarters of meat into standard meat cuts, such as rumps, flanks, and shoulders, and removing internal fat, blood clots, bruises, and other matter to prepare them for consumption or packing.
- Operating restrainer and stunning equipment.
- Operating switching controls to direct and drop carcasses and meat cuts from supply rails to boning tables.
- Severing jugular veins of stunned animals to drain blood and facilitate dressing.
- Trimming and removing head meat and severing animal heads
- Slitting open, eviscerating, and trimming animal carcasses

### **REGAL PRINCESS**

**02/16/2020 – 06/23/2020**

#### **MEAT CUTTER/ BONNER/ BUTCHER**

Cruise Vessel Worldwide

#### **Job description:**

- Work with a variety of knives and other equipment to divide meat into cuts for consumption or sale.
- Maintain strict worker safety and food safety standards according to industry and regulatory guidelines to reduce injuries and food-borne illnesses.
- Track inventory, shipments, and sales to sustain adequate fresh supply of meat products.
- Note any waste or spoilage for communication with suppliers and corporate administrative data analysis.
- Provide supervision and training assistance to small team of apprentice butchers on staff, educating them on safety and technique.
- Attend weekly team meetings in meat department and monthly general staff meetings for excellent communication between management and work staff.

### **RUBY PRINCESS**

**10/18/2018 – 07/06/2019**

#### **MEAT CUTTER/ BONNER/ BUTCHER**

Cruise Vessel Worldwide

#### **Job description:**

- Operating switching controls to direct and drop carcasses and meat cuts from supply rails to boning tables.
- Cutting meat to separate meat, fat, and tissue from around bones.
- Washing, scraping, and trimming foreign material and blood from meat.
- Cutting sides and quarters of meat into standard meat cuts, such as rumps, flanks, and shoulders, and removing internal fat, blood clots, bruises, and other matter to prepare them for cooking or packing.
- Operating restrainer and stunning equipment.
- Severing jugular veins of stunned animals to drain blood and facilitate dressing.
- Trimming and removing head meat and severing animal heads
- Slitting open, eviscerating, and trimming animal carcasses

### **CORAL PRINCESS(HOTEL)**

**09/27/2017 – 05/23/2018**

#### **MEAT CUTTER/ BONNER/ BUTCHER**

Cruise Vessel Worldwide

#### **Job description:**

- Prepare meat for sale by doing various tasks, such as weighing meat, wrapping it, and putting it out for display.
- Use equipment such as knives, grinders, and meat saws.
- Cut and trim meat from larger, wholesale portions into steaks, chops, roasts, and other cuts.
- Follow sanitation standards while working and when cleaning equipment, countertops, and working areas to prevent meat contamination.
- Keep track of inventory and determine what to stock, especially in anticipation of seasonal demands.

**ISLAND PRINCESS (HOTEL)**  
**MEAT CUTTER/ BONNER/ BUTCHER**

**07/28/2015 - 02/18/2016**

Cruise Vessel Worldwide

**Job description:**

- Inspect delivered meat to ensure it's safe for sale and consumption.
- Remove bones from meat and divide large pieces into specific cuttings.
- Weigh, label, and display meat according to store and national safety standards
- Operate, clean, and cutting equipment, including knives and meat grinders.

**QUALIFICATION SKILLS**

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- Knowledge of animal anatomy
- Ability to use butchery tools and machinery.
- Knowledge of meat processing
- Knowledge of food hygiene, safety technique and safe food handling protocols
- Able to lift to 150 pounds.
- Committed to professionalism.
- Communication and teamwork skills
- Manual dexterity and an ability to perform multiple tasks.
- Interpersonal and customer service skills
- Leadership abilities as well as comfort as team player
- Excellent attention to detail and organizational abilities

**TRAININGS/ CERTIFICATES**

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- Princess Cruise Ship (Refresher Training)  
January 6, 7 & 10, 2020
- Food Preparation/ Culinary at Magsaysay  
Maritime Corporation (with Certification)  
2015
- Seaman Training at Magsaysay Maritime  
Corporation  
2015
- Customer Service Training  
2013
- Butchery- Spinneys Dubai LLC  
2010

**EDUCATIONAL BACKGROUND**

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**TERTIARY**

STI Tacloban City  
Undergraduate

1998 – 2000

**SECONDARY**

National High School Sulat Eastern Samar

1994 - 1998

**SECONDARY**

Elementary Sulat Eastern Samar

1989 -1994

**CHARACTER REFERENCE**

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Available upon request