

KENNETH JOHN BALIQUIG

BUTCHER/MEAT CUTTER/DEBONER

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📍 Pulangbato, Valencia,
Negros Oriental,
Philippines

CAREER SUMMARY

Customer-oriented and dedicated professional Butcher for more than 3years adept at preparing and cutting raw meat for sale, providing excellent customer service, maintaining various supplies and equipment, and executing store management duties. Possessing well-developed communication skills, strong work ethic, and important ability to work in a team. Always dependable, flexible, a multi-tasker and enjoys working in a fast-paced environment.

WORK EXPERIENCE

AM's Meatshop

- Prepare carcass (Pork and Beef) from slaughterhouse for meat cutting.
- Cut Pork and Beef carcasses into primal cuts,
- Cuts, Trims, Bones, Ties, and Grind Meats using butcher's cutlery and powered equipment
- Slicing and processing product to meet specific orders including private processing.
- Weighs and Packs meat product for individual orders.
- Maintain clean and sanitize work and display area in the meat shop

Butcher/Meat Cutter/Deboner
September 2020 – current

RELEVANT TRAININGS ATTENDED

Butchering/ Meat Cutting/ Deboning (May 3, 2023 to June 25, 2023)

Emergency First Aid Training (May 25, 2023)

Food Handling Course (July 9, 2023)

BIBSCORP DUMAGUETE

Philippine Red Cross Negros
Oriental, Philippines Chapter

Dumaguete City Health
Philippines

EDUCATION

- **Bachelor of Science in Management Accounting** 2018-2022
Foundation University
- **Senior High School** 2016-2018
St. Paul University Dumaguete

SKILLS

- Knife Handling
- Communication
- Complaint Handling
- Customer Service Skills
- Good Team Player
- Time Management
- Work Ethic

REFERENCES

Engr. Jose Ronnie Fortin
Trainer in Butchering/Meat
Cutting/Deboning (BIBSCORP)
Phone: +63 921 736 5162
Email: joronfortin@yahoo.com

Antonio P. Quibete
AM's Meatshop Manager/Proprietor
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LANGUAGE

English (Good) Tagalog (Excelent) Cebuano (Excelent)