

# TOMMY SALVALEON BAGASOL

## PERSONAL

### Address

Patria Street, Purok Rambutan,  
Visayan Village, Tagum City, Davao  
del Norte, Philippines 8100

### Phone Number

+639481537113

### Email

[Tommy\\_Bagasol1983@yahoo.com.ph](mailto:Tommy_Bagasol1983@yahoo.com.ph)

## EDUCATIONAL BACKGROUND

### Tertiary

Degree: Bachelor of Science in  
Commerce Major in Marketing

School: University of Mindanao Digos  
College

Address: Roxas Extension, Digos City,  
Davao del Sur, Philippines 8002

School Year: 2002-2006

### Secondary

School: Valencia High School  
Address: Poblacion Valencia, Bohol

School Year: 1997-2001

### Language

English, Tagalog, Korean, Cebuano

Seeking a butcher position with a well-established company where my skills are implemented and enhance. Skills, Ability to work under pressure, team player, excellent communication skills, fast learner, dependable, punctual, honest with integrity, great multitasker, ability to lift and carry objects. Ability to work in poor weather conditions, including heat, cold, rain or snow.

## TRAINING CERTIFICATIONS

Certificate of Training	-	June 16-July 15, 2016
Safety And Security Seminar	-	June 20, 2016
Food Safety Program	-	June 24, 20016

## WORKING EXPERIENCES

### COMPANY: **Megameats Corporation**

Type of Company: Meatshop

Employment Type: Full-Time

Address: DR #1, BLK 13, LOT 7, Courage St., Don Julian Village, Brgy., Maa,  
Davao City, Davao del Sur, Philippines, 8000

Period: March 15, 2023 up to Present

Position: Butcher/Deboner

### COMPANY: **Meatshop ng Bayan(Meraben Inato Meatshop)**

Type of Company: Meatshop

Employment Period: Full-Time

Address: RVS Building, Tierra Verde, Panacan, Davao City, Davao del Sur

Period: July 18, 2016- February 15, 2018

Position: Butcher/Deboner

## DUTIES AND RESPONSIBILITIES

### BUTCHER/DEBONER

- Received and actual count on meat delivered from suppliers;
- Trimming foreign material and cutting of meat products;
- Removed blood clot, bruises and removing internal fat.
- Cutting meat to separate meat, fat, and tissue from around bones;
- Ensure good quality meat for the customers;
- Attend and assist immediately customer needs;
- Adhering to food safety and sanitation controls;
- Maintain cleanliness and condition in workplace;
- Ability to work in fast paced environment;
- Willingness to learn how to properly use knives and other equipment;
- Ability to stand extended hours;
- Ability to lift up to 50 pounds.

## SKILLS

- Meat Cutting/Deboning
- Food Handling/Food Safety
- Bone Saw Operation
- Grinding