ERIC FERNANDEZ

About Me

Enthusiastic and skilled butcher with a certificate in Retail and Meat Cutting TESDA Certificate. Possess strong knife skills, knowledge of various cuts and preparations, and adherence to food safety standards.

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Blk 2 Lot 8 Villa Ferflor
Bagumbayan Taguig City

LANGUAGE

- English
- Tagalog

EXPERTISE

- Knife skills: Holding, sharpening, and different cutting techniques.
- Meat identification: Different cuts of meat.
- Meat preparation: Trimming, boning, and portioning meats.
- Food safety: Sanitation, temperature control, and preventing foodborne illness.

EXPERIENCE

City Government of Taguig
Philippines
2010 - Present

Worked as a Data Encoder at the Civil Registry Department, Technical Support at the IT Department, and Office Staff at the Public Information Office Department, Administration Office and General Service Office.

AfterMarket Footwear Trading Corp.
2023

Sales associate with nearly a year of experience in the luxury and limited-edition market, specializing in sneakers and apparel.

EDUCATION

Pamantasan ng Lungsod ng Taguig
Bachelor of Science in Computer Science,
2008 - 2009

TRAINING & CERTIFICATES

Infinity Vocational Training School, Inc.
Retail Meat Cutting Training (96 hours)
November 2023

Taguig Manpower Training Center
Call Center
July 2022

SKILLS SUMMARY

Deboning	70%
Safety Standards	81 %
Knife Skills	65%
Customer Service	90%