



# GERBEY SEGUIRO

BUTCHER/MEAT CUTTER

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✉ gerbeywalkers@gmail.com

📍 Unit 9, Roque Street, Maria Luisa Townhomes Barangay Pasong Tamo, Quezon City

## PERSONAL INFORMATION:

Gender: Male  
Age: 33 Years Old  
Date of Birth: May 01, 1990  
Place of Birth: Dasmarinas, Cavite, Philippines  
Civil Status: Single  
Nationality: Filipino

## EDUCATION ATTAINMENT:

**Tertiary: New Era University**  
Bachelor Science and Business Management  
2006 - 2009

**Secondary: New Era High School**  
2002 - 2006

**Primary: New Era Elementary School**  
1997 - 2002

## TRAINING AND SEMINAR:

GUAPITOS MEATSHOP AND TRAINING CENTER 2023

**"Meat Cutting Techniques Workshop"**  
Date Attended: November 2023

Description: Hands-on workshop covering advanced meat cutting and butchery techniques, including deboning, portioning, and presentation.

## LANGUAGE EXPERTISE:

ENGLISH - ADVANCED  
TAGALOG - ADVANCED

## JOB RELATED SKILLS:

Experienced butcher and meat cutter with a versatile skill set encompassing precision cutting, trimming, and portioning of various meats. Proficient in utilizing a range of cutting tools, such as knives, saws, and cleavers, to ensure the highest quality cuts. Skilled in meat preparation, including deboning, grinding, and sausage making, while adhering to hygiene and safety standards. Demonstrated ability to identify and select premium cuts of meat, manage inventory, and collaborate effectively with team members to meet customer demands. Passionate about delivering quality products that exceed customer expectations while maintaining a safe and organized work environment.

## WORK EXPERIENCE:

● **CHIKKA MEAT STATION | QUEZON CITY, PH**  
**MEAT CUTTER | DEBONER**  
MARCH 2021 - PRESENT

● **C.L. ZAPANTA MEAT SHOP | QUEZON CITY, PH**  
**BUTCHER | MEAT CUTTER**  
OCTOBER 2018 - 2021

## DUTIES AND RESPONSIBILITIES:

- **Cutting and Deboning:** Skillfully breaking down whole carcasses into primal and subprimal cuts, and deboning meat to prepare it for further processing or retail sale.
- **Weighing and Portioning:** Accurately weighing and portioning meat cuts according to customer specifications or packaging requirements.
- **Quality Assurance:** Inspecting meat products for quality and consistency, removing any defective or substandard cuts, and reporting issues to supervisors.
- **Equipment Operation:** Operating and maintaining various tools and equipment such as band saws, grinders, and slicers to process meat efficiently.
- **Cleaning and Sanitizing:** Regularly cleaning and sanitizing work surfaces, equipment, and tools to maintain a hygienic work environment and prevent cross-contamination.