



# Jeffrey Danggalan Antonio

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+639307391692

*Present Address:*  
Purok1 Blocon, Magsaysay 8004, Davao del Sur,  
Philippines

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## Basic Information

<b>Age</b> 25	<b>Birth Date</b> Jul 15, 1998	<b>Gender</b> Male	<b>Civil Status</b> Single
<b>Height (cm)</b> 157	<b>Weight (kg)</b> 68	<b>Nationality</b> Filipino	<b>Religion</b> Protestant

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## Work Experience

*I have been working for 4.56 years*

Aug 2019 - PRESENT  
*(4 Years, 6 Months)*

### **Butcher**

REA Meat Vendor  
Food & Beverage / Catering / Restaurant  
Digos City

- ? **Preparing breaking of pork/beef carcasses and cut it into primal cuttings**
- ? **Assuring Good meat quality for the customer**
- ? **Maintaining the sharpness of knives used in cutting and boning meat carcass**
- ? **Preparing different cuts of meats according to the customer's order**
- ? **Interacting to the consumers such as showcasing meat products**
- ? **Daily cleaning and disinfecting the work areas and meat shop equipment to maintain health sanitation.**

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## Educational Attainment

Jun 2017 - Jan 2019

**University Of Mindanao College**  
College Level (Undergraduate)  
Bachelor in Science of Criminology

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## Licenses / Certifications

Jan 15, 2023

**Basic Training Course on Proper Handling and Techniques  
of Deboning Swine**  
3559

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## Government Documents

**Passport**

**ID Number:** P8650454B  
**Place of Issue:** DFA General Santos  
**Date of Expiration:** Jan 05, 2032

**NBI Clearance**

**ID Number:** A535GJOY89LD1689  
**Date of Expiration:** Feb 20, 2025

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## Trainings / Seminars

Nov 30, 2022 - Jan 15, 2023

**Basic Training course on proper handling and techniques of  
Deboning Swine**  
EUM'z Training Center  
San Jose Highway, Digos City

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**Skills**

Handling of knives | meat grinding | use bonesaw

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**Languages**

Tagalog | English

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## Character References

**Jesus Antonio**

**Brgy. Captain**  
*Local Government Unit*  
09365783266  
[renceantonio123@gmail.com](mailto:renceantonio123@gmail.com)