

John Patrick A. Villanueva

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PROFESSIONAL SUMMARY

I've work in Meat Plant Food Industry at United Kingdom. company name Cranswick Country Foods as a Slaughter/Butcher. work in Pig Carcass skilled worker using knife and know how to Evisceration and Removed tongue, removed heads and open heads, removed contamination at backroom, operate manual saw and wizzard, etc. April 2019-2021 work as a Butcher retail public market at philippines. work as selling, weighing, meat cutting and deboning, pricing quality inspections on meat and other products. negotiating and confirms orders with customer and supplies. I am hardworking, diligent and fast learner to work. in my recently company I have only been absent twice since i started working. I am team leader at Slaughter department.

WORK EXPERIENCE

Industrial Meat Cutting Slaughter/Butcher

Jul 2022 - Feb 2024

Cranswick Country Foods • Hull

- Slaughter livestock using stunning devices and knives
- Skin, clean and trim carcasses
- Remove viscera and other inedible parts from carcasses
- Split carcasses into smaller portions to facilitate handling
- Remove bones from meat
- Cut meat and poultry into specific cuts for institutional, commercial or other wholesale use
- Remove skin, excess fat, bruises or other blemishes from carcasses or meat portions.
- Slaughter poultry and remove inedible parts
- Remove feathers and singe and wash poultry to prepare for further processing or packaging.
- To work to the department targets work on specific jobs that relate to Skilled Grade 1 work on the carcass, working to the correct dressing specification. To and uphold food safety and quality standards. Work on the Evisceration Guts and Tongue, heads, Work on Removing Contamination of Pigs at Backroom, Circular Splitting Saw the Carcass, Open Kidney, Open Tendons, Trimmings Offal's/Aorta etc.
- Under the guidance of the Supervisors and Line Leaders, ensure that each product specification is followed and any anomalies are reported immediately
- To ensure that any production targets set by the supervisors and Line Leader are met; or if this is not possible, shortfalls are reported to the relevant person in a timely manner
- To maintain a clean and tidy area (work, changing room, canteen etc) meeting both safety and hygiene regulations of the site
- To wear the appropriate Personal Protective Equipment at all times within the production area
- Carry out training commensurate with the area including regular refresher/update training as and when required
- To report any equipment defects immediately to the Supervisor or Line leader
- To Behave in a safe and appropriate manner at all times
- To assist during internal / external audits as required

- Adhere to all company rules and policies To maintain high levels of work performance including attendance, timekeeping etc.
- Adhere to lean principles and actively contribute and participate in continuous improvement projects
- To contribute in reducing all aspects of “waste”
- Always act in accordance with the training you have been provided
- Maintain confidentiality regarding the work that is carried out Undertake any other reasonable duties as instructed by your manager as required.

Butcher Retail

Apr 2019 - Jun 2021

Fe Meat Vendor • Manila, Philippines

- Cut, trim, bone and otherwise prepare custom and/or standard cuts of meat, poultry, fish and shellfish for sale at self-serve counters or according to customers’ orders
- Prepare meat for special displays and/or delivery
- Manage inventory, keep records of sales and determine amount, product line and freshness of products according to company and customer requirements
- Ensure food storage conditions are adequate
- May supervise, direct work or train other butchers, meat cutters or fishmongers.

Weighbridge Operator

Mar 2016 - Jan 2019

Qatar Primary Materials Company (QPMC) • Doha, Qatar

- To operate Yard Weighbridge facilities in order to facilitate smooth sales and receiving activities in accordance to operational standards.
- To verify tickets received from internal/external costumers.
- To update supervisors regarding SO balances as and when required.
- To verify truck weights before releasing and saving.

Cashier

Jul 2011 - Nov 2015

Al Jazzera Exchange Company • Doha, Qatar

- Calculate, prepare and issue documents related to accounts such as bills, invoices, inventory reports, account statements and other financial statements using computerized and manual systems
- Respond to customer inquiries, maintain good customer relations and solve problems
- Perform related clerical duties, such as word processing, maintaining filing and record systems, faxing and photocopying.
- Front-line Cashier Responsible for money Exchange transactions and remittances.
- Handles buying and Selling Foreign Currencies.
- Depository Trustee Check figures postings & Documents for correct mathematical & proper codes.

EDUCATION

BSBA Major in Management (2nd yr)

Jun 2006 - Apr 2007

University of the East • Manila, Philippines

BSBA Major in Management (1st yr)

Jun 2003 - Apr 2004

Navotas Polytechnic College • Manila, Philippines

High School Diploma

Tangos Navotas National High School • Manila, Philippines

Jun 1997 - Mar 2001

SKILLS

Sharpening, Handling, and using a Butcher's Kinife and effectively requires Specialized Training and Knowledge.

VOLUNTEER WORK

Slaughtering/Deboning and Meat Cutting Certificate Training

Jul 2021 - Oct 2021

Technical Education and Skills Development Authority • Caloocan City, Manila, Philippines

- Has undergone training in Slaughtering Operations procedures in Swine at Kalookan Slaughterhouse from July 28,2021 up to October 22,2021
- Pursuant to the standards prescribed by the Technical Education and Skills Development Authority (TESDA)
- Has undergone training in Deboning and Meat Cutting procedures in Swine at Kalookan Slaughterhouse from July 25,2021 up to September 29,2021