

JONATHAN CHALAN

CONTACT

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29 Pritchard Street Burnley, Lancashire
United Kingdom

EDUCATION

DIPLOMA IN HOTEL AND RESTAURANT MANAGEMENT

CAVITE STATE UNIVERSITY
ROSARIO, CAVUTE

2006

CERTIFICATIONS / TRAININGS

NATIONAL CERTIFICATE II - SLAUGHTERING OPERATIONS (SWINE)

TECHNICAL EDUCATION AND SKILLS
DEVELOPMENT AUTHORITY (TESDA)

MARCH 5, 2021 - MARCH 4, 2026

INDUSTRIAL BUTCHER TRAINEE

TRECE MARTIREZ CITY, CAVITE
SLAUGHTERHOUSE - CLASS AA

JANUARY 22, 2021 - MARCH 4, 2021

BREAD AND PASTRY TRAINING

BLUERIDGE PACIFIC INSTITUTE INC.

OCTOBER 17 - 21, 2016

PROFILE

Equipped with two years of work experience as a Butcher/Meat Processor in an abattoir and in a cruise ship. Trained in Swine Slaughtering. A team player and can work independently and with minimal supervision

WORK EXPERIENCE

MEAT PROCESSOR / BUTCHER

DUNBIA (UK) SEPTEMBER 2022 - PRESENT

- Humanely slaughtering and preparing livestock particularly cows in an abattoir
- Preparing meat for retail or catering in meat processing plant which includes removing of internal organs and hides, thighs and cheek.
- Packing the meat in separate vacuum sealed packaging

BUTCHER

CATHY'S MEAT STALL - SAN JOSE PUBLIC MARKET JAN 2022 - AUGUST 2022
(BULACAN, PHILIPPINES)

- Receiving daily delivery of meat/carcass
- Cleaning and sanitizing the selling and cutting area including tools before work/selling
- Slitting open, eviscerating and trimming carcasses of slaughtered animals
- Cutting, trimming, skinning, sorting, and washing viscera of slaughtered animals to separate edible portions from offal.
- Preparing cuts of meat for daily selling and inspecting the meat for possible irregularities.

COMMIS 2 / BUTCHER

ROYAL CARRIBEAN CRUISES LTD. MAY 2021 - DECEMBER 2021

- In charge of preparing the mise en place for sandwiches served to the guests
- Ensure food storage conditions are adequate and assists other crew in the station as needed
- Assists in the Butcher station as needed, cut and trim some pork and beef, poultry needed by the station
- Grind meats for burger patties

GALLEY STEWARD

ROYAL CARRIBEAN CRUISES LTD. JANUARY 2018 - SEPTEMBER 2019
COSTA CRUISES (MAGSAYSAY MARITIME CORP.) AUG 2010 - DECEMBER 2012

- In charge of cleaning and sanitizing the entire kitchen, washing plates and pots used by the restaurant team and cook, also in charge of segregating the garbage while adhering to the United States Public Health (USPH) standards.