

JOSELITO LIM

SUMMARY

Skilled butcher familiar with preparing cut shoulders, legs and belly meat for packing and labelling. Produces consistent, high-quality work. Makes certain all incoming meat reaches organizational standards. Dedicated professional emphasizes quality control and defect prevention at every opportunity. Demonstrates accuracy, thoroughness and orderliness in performing work assignments. Known for unwavering organizational commitment. Hardworking butcher/deboner knowledgeable about different meats and cuts. Reliable in keeping up with high demand and making accurate cuts for minimal waste. Trained in food safety and health standards.

EXPERIENCE

Butcher/Deboner, 01/2020 - Current **CCN Meatshop - Digos City, Philippines**

- Daily use of sharp equipments such as meat slicer, cleaver knives, boning knives, meat boning hook and meat grinder
 - Always maintaining the sharpness of the knives used in cutting and boning meat carcass
 - Prioritizing good meat quality for consumers
 - Prepare or cut meats to specifications according to the customer's order
 - Interaction to customers to showcase the meat products
 - Cut, bone, grind, weigh, wrap and display cut meats
 - Cleaning working areas and sharp equipments such as meat slicer, cleaver knives, boning knives, meat boning hook and meat grinder to maintain health and sanitation
-

EDUCATION

Bachelor of Secondary Education, Major in English, 2013

Southeastern College of Padada - Padada, Davao del Sur

Bachelor of Secondary Education is a four-year degree program designed to prepare students for becoming high school teachers. We were trained to apply theory and practice in order to teach students the necessary knowledge and skills a high school teacher needs.

CERTIFICATIONS

- Having satisfactorily completed the 240 hours training of BASIC AND PROPER TECHNIQUES OF PORK DEBONING (Half Carcass)
-



CONTACT

Address: Digos City, Philippines 8002

Phone: 09477480700

Email: jllim12583@gmail.com

SKILLS

- Deboning
- Meat cutting
- Food Safety
- Customer Service
- Point of Sale Systems
- Safe Food Handling

LANGUAGES



Filipino: First Language

English: B2


Upper Intermediate