

# EARL JUDE E. CUETO



*“As a meat cutter, should possess knife skills, dexterity, communication and most importantly stamina since meat cutters are on their feet for long periods of time. They should also be knowledgeable about food safety standards and workplace sanitation.”*

**CONTACT NUMBER** : 09957832356  
**EMAIL ADDRESS** : cuetoearljude@gmail.com  
**DATE OF BIRTH** : October 06, 1997  
**PLACE OF BIRTH** : #010 Purok 1, Pagolingin west, Lipa City, Batangas  
**AGE** : 26 years old  
**GENDER** : Male  
**RELIGION** : Roman Catholic  
**NATIONALITY** : Filipino  
**CIVIL STATUS** : Married  
**HEIGHT** : 5’8”  
**WEIGHT** ; 66 kg

## OBJECTIVE

To be hired in a fulfilling **slaughter job** that will allow me to fully contribute my knowledge in **slaughtering** a livestock and my butchery skills into a company where I can commit myself and be part of the company’s growth and goal.

## SUMMARY

- Knowledgeable with **3 years’** experience working as a **Butcher Meat Cutter**, from dehairing to trimming a carcass and from stunning to evisceration and splitting/ breaking down a carcass into equal parts.
- Good practical butchery skills and hand-eye coordination.
- Cleaning all cutting tools and knives for slaughtering. Sharpen and adjust cutting

## EMPLOYMENT BACKGROUND

**POSITION:** Butcher  
**NAME OF COMPANY:** SAMBAT SLAUGHTERHOUSE  
**LOCATION:** Tanuan, Batangas  
**WORK DURATION:** July 16, 2020 up to Present  
**SCHEDULE OF WORK:** 6:00 PM to 03:00 AM

### DUTIES and RESPONSIBILITIES:

- **Applying food safety and sanitations-** Wearing a proper personal equipment for safety and follow guidelines/rules in Animal welfare act. Clean, sanitize cutting tools and working station before to proceed to slaughtering procedure to avoid any contamination and accidental falling debris.
- **Sharpening** - with the use of sharpening steel for sharpening knives and also for the cutting tools.
- **Stun, shackle and lift animals** – proper using of electric stunner at 360 amperes.
- **Stick and bleed animals** – proper bleeding procedures will take place.
- **Eviscerate animals** – that begins at the pelvic region by removing internal organs according to the procedure.

## **PAST JOB 1**

**POSITION:** Industrial Butcher  
**NAME OF COMPANY:** San Pablo Slaughterhouse  
**LOCATION:** San Pablo, Batangas  
**WORK DURATION:** May 10, 2017 to July 12, 2020  
**SCHEDULE OF WORK:** 12:00 PM to 9:00 PM

### **DUTIES and RESPONSIBILITIES:**

- Follow the best practices on safety, check and clean PPE before begin to work.
- Ensures to meet the sanitations and quality as well as the standard working presentation at the slaughterhouse.
- **Slaughtering procedure** will take place. **Stun** animals prior to slaughter. **Sticking** slit open.
- **Eviscerate**, and **trim** carcasses of slaughtered animals. **Shackling** legs of animals and use a circular splitting saw to **split** carcasses and break down into **equal parts**.
- Stamping, Branding, and Sealing after divided into equal parts.

## **PAST JOB 2**

**POSITION:** Meaty Meat Shop  
**LOCATION:** Lipa City, Batangas  
**WORK DURATION:** March 10, 2014 to May 06, 2017  
**SCHEDULE OF WORK:** 04:00 AM to 01:00 PM

### **DUTIES and RESPONSIBILITIES:**

- Responsible in checking the work station and preparing the cutting tools and knives with the use of the sharpener.
- Responsible in serving the desired cuts for Swine like the Pork Butts or Boston butt, Picnic Shoulder, Loin, Ham or the Legs Ham, Spare Rib, Jowl and Belly.
- Responsible in using proper tools, grinder and knives for each cut to produce excellent fine cuts and impressive size of portions like pork chops and pork steaks or lean.
- Recheck the required quantity measurement before sealing and tagging the processed meat.

## **EDUCATIONAL BACKGROUND**

<b>HIGH SCHOOL</b>	<b>2015</b>	<b>The Mabini Academy</b> 8 TM Kalaw St, Lipa City, Batangas
<b>ELEMENTARY</b>	<b>2010</b>	<b>Talinong Bulilit Bahay Iskwela Inc.</b> Flores St. Brgy. 5, Lipa City, Batangas

## **IELTS CERTIFICATE**

### **IELTS – INTERNATIONAL ENGLISH LANGUAGE TESTING SYSTEM**

**Listening:** 5.0  
**Reading:** 4.0  
**Writing:** 5.0  
**Speaking:** 6.0  
**DATE RELEASE:** August 4, 2023

## **SKILLS and COMMUNICATION**

- Slaughtering Skill
- Sharpening Skill
- Decision-making ability and sense of responsibility.
- Hardworking and open minded.

## **CHARACTER REFERENCES**

**Lyda Mañalac**

Operation Officer  
Contact Number

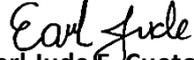
San Pablo Slaughterhouse  
08981002903

**Johny Sanguyo**

**Administrative Head**  
Contact Number

Sambat Slaughterhouse  
09066388651

I hereby certify that the information above all true and correct to the best of my knowledge and belief.

  
Earl Jude E. Cueto  
Applicant