

RAFFY JAY C. LOR

B U T C H E R D E B O N E R

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 PUROK 6B, APOKON TAGUM
CITY, DAVAO DEL NORTE

PROFILE

A highly trained, self-directed, Focused, and industrious Production Line Worker. Have exceptional attention to detail and a superb customer service record. Recognized as a performer, accustomed to working under fast-paced, high-volume, time-sensitive conditions; ability to manage multiple responsibilities simultaneously, proactively resolve issues, and consistently exceed established goals and objectives.

SKILLS

- Cutting Meats
- Excellent customer service skills
- An interest in food preparation
- Attention to detail
- Cut poultry
- Learning
- Grinding and tenderizing meat
- Knife skills
- Meat storage and inventory management
- Prepared meat for packaging

EXPERIENCE

ASSISTANT BUTCHER DEBONER

TAGUM CITY PUBLIC MARKET

2015 - 2018

Prepare special cuts of meat ordered by customers. Cut, trim, bone, tie, and grind meats, such as beef, pork, poultry, and fish, to prepare in cooking form. Prepare and place meat cuts and products in display counter to appear attractive and catch the shopper's eye. Wrap, weigh, label, and price cuts of meat.

BUTCHER BEEF DEBONER

TAGUM CITY PUBLIC MARKET

2019 - Present

- Prepare beef retail cuts using knife.
- Prepare and serve customer's cuts preference and choice
- Debone beef into boneless retail cuts.
- Pack unsold beef into the chiller room with an expiration date.
- Beef with proper amount seasoning accordingly.
- Make production and sub-cuts one after the other accordingly.
- Prepack, label and put each price.
- Properly arrange all finished product in each crate.
- Disassemble, clean and disinfect all utensils tool's.

EDUCATION

HIGH SCHOOL GRADUATE

TAGUM NATIONAL TRADE SCHOOL

2006-2010