

RANDOLF FERNADEZ

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Current Location: Makati City, Philippines

SUMMARY

Hardworking and passionate skilled butcher with strong organizational skills eager to secure butchery position in an international setting. Precise and physically adept for working safely with sharp tools. Able to perform smoothly in a high-pressure environment while remaining positive and pleasant to customers at all times.

Skills highlights:

- Extensive background in food preparation and meat cutting industry.
- Ability to use hand tools, stand or walk for extending periods, lift heavy items, and work in cold environments.
- With TESDA NC II Certifications in Slaughtering Operations
- Strong knowledge of meat preparation techniques and cuts.
- Strong communication, task management, and customer service skills.

WORK EXPERIENCE

Butcher

S&R Membership Shopping Company

Circuit Makati, Philippines

January 2023 - present

- Prepare special cuts of meat ordered by customers.
- Cut, trim, bone, tie, and grind meats specifically beef and pork to prepare in cooking form.
- Prepare and place meat cuts and products in display counter to appear attractive and catch the shopper's eye.
- Receive, inspect, and store meat upon delivery to ensure meat quality.
- Wrapped dressed carcasses and meat cuts to prepare meat products for sale or consumption
- Shape, lace, and tie roasts, using boning knife, skewer, and twine.
- Estimate requirements and order or requisition meat supplies to maintain inventories.
- Maintain an all-time clean and safe work environment, managed supplies and equipment, and worked on the reduction of waste.

Slaughterman/Butcher

Rublou Meat Products & Abattoir

Muntinlupa City, Philippines

June 2018 – December 2022

- Slit open, eviscerate, and trim carcasses of slaughtered animals.
- Cut, trim, skin, sort, and wash viscera of slaughtered animals to separate edible portions.
- Removed bones, and cut meat into standard cuts in preparation for marketing.
- Saw, split, or scribe carcasses into smaller portions to facilitate handling.
- Tend assembly lines, performing a few of the many cuts needed to process a carcass.
- Shackled hind legs of animals to raise them for slaughtering or skinning.
- Removed trash and cardboard from production areas to maintain proper cleanliness and safe department operations.

Résumé of Randolf Fernadez

Waiter / Food Server*Lebanese Corner Restaurant**Riyadh, Saudi Arabia**February 2016 – January 2018*

- Maintained customer satisfaction with timely table check-ins to assess food and beverage needs
- Kept server areas clean and stocked to increase efficiency while working tables
- Enlisted coworkers' assistance for multi-order delivery to avoid spilling or dropping food
- Displayed enthusiasm and promoted excellent service to customers, successfully increasing referrals and walk-in business.
- Stayed attentive to the needs of guests in the dining area
- Delivered food from the kitchen to the guests
- Ensured the food order is made correctly by kitchen staff and looks presentable for guests
- Followed health code standards with regards to the handling of food
- Performed shift duties like delivering racks of cups to the service station, rolling . silverware, pre-bussing tables, wiping tables and removing debris and more
- Success multitasking while remaining professional and courteous in fast-paced environments.

EDUCATION

Bachelor's Degree in Hospitality Administration and Management*Ilocos Sur Polytechnic State College**Graduated: April 2015*

CERTIFICATIONS / TRAINING

National Certificate II by TESDA
Slaughtering Operations (Swine)

REFERENCES

Available upon request