

AL JON P. ATIENZA

MEAT CUTTER / BUTCHER

CONTACT

☎ (+63) 927-640-4000
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📍 Reparo, Nasugbu, Batangas, Philippines

EDUCATION

- **Bachelor of Science in Hotel and Restaurant Management**

*Batangas State University – ARASOF
Nasugbu Campus*
June 2013 to June 2017

- **Butchering Operations, Meat Cutting and Basic Meat Processing**

ESynergy Skills Center
August 2019 to September 2019

- **Meat Cutting and Retail Butchering Operation Course**

ESynergy Skills Center
August 2019 to September 2019

EXPERTISE

- Knowledge in Meat Cutting and Techniques.
- Ability to use knives and other cutting tools.
- Knowledge in food hygiene and safety requirements.
- Ability to lift heavy equipment.
- Knowledge in food processing and safety.

SKILLS

- Strong Time Management Skills
- Critical thinking and creative problem solving
- Customer Service Oriented
- Oral and Written Communication Skills
- Strong work ethics and effective intrapersonal skills

PROFILE

As a Butcher/Meat Cutters I make sure that fresh meat products are available to customers. Usual work activities in meat cutter/butcher are maintaining inventories, weighing and portioning meat, tagging and pricing meat products, serving customers with various meat products, handling special requests, and reducing waste. I have knife skills, dexterity, customer service skills, team work, and good communication abilities.

WORK EXPERIENCE

Butcher

San Miguel Corporation, Integrated Merchandising Services, Inc
June 2023 to Present

Butcher

KFM Marketing – Waltermart Nasugbu, Batangas
April 2022 to May 2023 (*Company Merging*)

Butcher

KFM Marketing – Waltermart Nasugbu, Batangas
December 2020 (*Reliever*)

Butcher

KFM Marketing – Waltermart General Trias, Cavite
October 2019 to March 2020 (*Covid19 Pandemic*)

Kitchen Helper

Pico De Loro Beach and Country Club
April 2019 to October 2019

Kitchen Crew

Jollibee Food Corporation
April 2018 to March 2019

PROFESSIONAL CREDENTIALS

- Basic Food Service Management Course (Messman/Steward)
- Basic Training for Oil and Chemical Tanker Cargo Operations
- Basic Training: Personal Survival Techniques
- Ship Security Awareness Training and Seafarers with Designated Security Duties
- Ship's Catering Services (Messman) - National Certificate I

REFERENCES

Kenneth Brillante

Fresh Department Head Supervisor

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Maria Clarina P. Navales

Store Manager

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