



JENELYN AGREGORIO CHAVEZ

Meatcutter



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Pinagbuhatan, Pasig City

CAREER OBJECTIVE

Driven and detail-oriented Meat Cutter with a passion for precision and quality in meat preparation. Dedicated to ensuring the highest standards of safety and sanitation while adeptly handling various cuts of meat. Seeking to leverage expertise in butchery techniques and knowledge of meat products to contribute to a dynamic team in a reputable establishment where I can further develop my skills and provide exceptional service to customers.

EXPERIENCE

Head Merchandiser/Butcher

Feb 18,2022 - Present

JM GRAU CORPORATION (JMG CHOICE CUTS INC.)

MONTEREY PRODUCT ASSIGNED AT **UNIMART GREENHILLS**

JOSE MARIA GRAU

8 HOURS /DAILY,48 HOURS /A WEEK

SHIFTING SCHEDULE

Head Merchandiser/Butcher

June 18, 2010 - Feb 10,2022

JM GRAU CORPORATION (JMG CHOICE CUTS INC.)

MONTEREY PRODUCT ASSIGNED AT **MAKATI SUPERMARKET ALABANG TOWN CENTER**

JOSE MARIA GRAU

8 HOURS /DAILY,48 HOURS /A WEEK

SHIFTING SCHEDULE

Merchandiser/Butcher

May 1, 2008-May 15, 2009

IMSHR CORPORATE SUPPORT INC

MONTEREY PRODUCT ASSIGNED AT **SM HYPERMARKET BICUTAN**

8 HOURS /DAILY,48 HOURS /A WEEK

SHIFTING SCHEDULE

Merchandiser/Butcher

January 2, 2005 - April 30, 2008

SL TEMPS (A DIVISION OF SEARCHERS AND STAFFERS CORP.)

MONTEREY PRODUCT ASSIGNED AT **SM HYPERMARKET BICUTAN**

8 HOURS /DAILY,48 HOURS /A WEEK

SHIFTING SCHEDULE

DUTIES & RESPONSIBILITIES

- Creating attractive displays of butter products in-store to attract customer attention and promote sales.
- Monitoring butter inventory levels, including tracking stock levels, placing orders, and ensuring adequate supply to meet customer demand.
- Implementing FIFO (First In, First Out) method to ensure freshness of butter products and prevent spoilage.
- Ensuring accurate pricing and labeling of butter products according to store policies and regulations.
- Inspecting butter products for quality, freshness, and expiration dates to maintain high standards and customer satisfaction.
- Assisting customers with inquiries about butter products, providing recommendations, and addressing any concerns or complaints.
- Supporting promotional events or sales initiatives related to butter products, such as offering samples or distributing promotional materials.
- Communicating with butter suppliers or distributors to coordinate deliveries, resolve issues, and ensure timely replenishment of stock.
- Keeping the butter display area clean, organized, and visually appealing to enhance the shopping experience for customers.
- Tracking sales performance of butter products and providing feedback to management on trends, customer preferences, and suggestions for improvement.
- Adhering to food safety regulations, hygiene standards, and company policies to ensure a safe and sanitary environment for handling butter products.
- Staying updated on industry trends, new products, and best practices in butter merchandising through training sessions or self-directed learning to enhance job performance and effectiveness.

SKILLS

- Proficiency in traditional butchery techniques, including cutting, trimming, deboning, and portioning various cuts of meat to meet customer preferences and specifications.
- In-depth understanding of different types of meat products, including beef, pork, poultry, lamb, and seafood, along with knowledge of their cuts, qualities, and cooking methods.
- Ability to create visually appealing displays of meat products that attract customer attention and drive sales, utilizing creative arrangement, signage, and lighting to enhance product presentation.
- Skills in monitoring meat inventory levels, tracking stock movements, and managing product rotation to ensure freshness and minimize waste, while also promptly replenishing stock to meet customer demand.
- Strong interpersonal skills to interact with customers, provide product recommendations, answer inquiries about meat products, and address any concerns or complaints in a friendly and helpful manner.
- Knowledge of sales techniques and promotional strategies to increase meat sales, including offering samples, implementing promotional pricing or bundling deals, and highlighting product benefits or features.
- Adherence to strict hygiene and sanitation standards, including proper handling of meat products, regular cleaning and maintenance of display cases, and compliance with food safety regulations.
- Meticulous attention to detail to ensure accurate pricing, labeling, and signage of meat products, as well as maintaining cleanliness and organization in the meat department.
- Effective communication skills to collaborate with store management, suppliers, and colleagues, as well as to convey product information clearly and persuasively to customers.
- Strong time management skills to prioritize tasks effectively, manage workload efficiently, and meet deadlines, particularly during peak shopping hours or special promotional events.
- Flexibility to adapt to changing circumstances, such as fluctuating customer demand, seasonal variations in meat availability, or changes in store layout or merchandising guidelines.
- Problem-Solving: Ability to identify and resolve issues or challenges related to meat merchandising, such as stock shortages, equipment malfunctions, or customer complaints, utilizing problem-solving skills to find effective solutions.

CHARACTERISTICS

- Butchers need excellent knife skills to efficiently and accurately portion, trim, and cut meat.
- The job of a butcher is physically demanding, involving lifting heavy cuts of meat and standing for long periods. Physical strength and stamina are essential.
- Precision and attention to detail are crucial for butchers to ensure consistent cuts and maintain product quality.
- A deep understanding of different types of meat, including beef, pork, poultry, and lamb, as well as knowledge of various cuts and their qualities, is essential for a butcher.
- Butchers must adhere to strict food safety and hygiene standards to prevent contamination and ensure the safety and quality of the meat products.

- In retail settings, butchers often interact directly with customers, providing assistance, answering questions, and offering recommendations. Excellent customer service skills are important for building rapport and ensuring customer satisfaction.
- Butchers should be able to adapt to changing circumstances, such as fluctuating customer demands and inventory levels.
- Butchers may encounter challenges such as difficult cuts of meat or equipment malfunctions. Strong problem-solving skills are important for finding solutions and ensuring smooth operations.
- In many cases, butchers work as part of a team in a butcher shop or grocery store. Collaboration and effective communication with colleagues are essential for a cohesive work environment.
- Successful butchers often have a genuine passion for their work. They take pride in their craft, strive for excellence, and continuously seek opportunities to improve their skills and knowledge of meat cutting techniques.

EDUCATIONAL ATTAINMENT

HIGH SCHOOL :

Western Bicutan National High School

(March 21, 2001)

COLLEGE :

Datamex Institute of Technology

(April 2, 2004)

COURSE :

2 years Associate in Computer Science

JENELYN AGREGORIO CHAVEZ

Applicant's Signature