



ROMEL J. RODRIGUEZ

Email : Romelrodriguez32@Gmail.Com

Mobile No. : +63 9266233143

Address : Tartaria, Silang Cavite, Philippines

CAREER OBJECTIVES

“To take up a challenging career and grows with honesty, loyalty, good relationship, and best performance and translate my experience, knowledge, skills, and abilities into value for an organization.”

WORK EXPERIENCE

BUTCHER / MEAT CUTTER / DEBONER

Mayabong Meatshop / Sta.Rosa Laguna, Philippines

May 2018 - January 2024

- Cutting, grinding and preparing meats for sale.
- Cleaning and maintaining tools and equipment and ensuring displays and signage are accurate and attractive.
- Arrange cuts of meat and place them in an attractive manner in the display case so that customers will wish to purchase them.
- Weigh, label and price a variety of cuts of meat for on-demand selections by customers in an efficient manner that keeps customers satisfied.
- Receive deliveries of meat and inspect them to ensure that they adhere to the highest quality standards and are not expired.
- Prepare meat into forms ready for cooking using a variety of actions, including boning, tying, grinding, cutting and trimming to make it easier for customers.
- Rotate products to reduce the chance of any meat spoiling to reduce waste and loss of profits.
- Maintain and clean the meat preparation counter to reduce the risk of food contamination and adhere to food safety guidelines.

PRODUCTION OPERATOR

Aichi Steel Corporation / Wano-Wari Arao-Machi Tokai-Shi Tokai City

February 23, 2016 - September 15, 2016

- Trained to improve operation capability
- Visually check quality control
- Trained to improve safety measures in operation
- Trained to improve 100% quantity and quality product

PRODUCTION OPERATOR

Achi Forge Philippines Inc. / Sta.Rosa Laguna, Philippines

December 6, 2004 - Present

- Product quality checking using measuring tools
- Perform and conduct 5's every start until end of shift
- Tool and die assembly
- Perform trouble shooting, countermeasures and die setting
- Filled-up production report every start and end of shift

SKILLS

- Knowledge of meat cutting and techniques
- Ability to use knives and other cutting tools
- Knowledge of food hygiene and safety requirements
- Precision and physical strength

- Ability to lift heavy equipment
- Knowledge in food processing and safety
- Ability to stand for extended period of time
- Knowledge of following instructions and learn new techniques

TRAININGS & SEMINAR

RETAIL MEAT CUTTING TRAINING

Infinity Vocational Training School, Inc.

S&R Solenad 2 Nuvali, Sto.Domingo Sta.Cruz Sta.Rosa, Laguna

GENERAL AUTOMOTIVE MECHANIC NC I

Toyozu Technical School Foundation Inc.

25 Dacudao Avenue, Agdao, Davao City

BASIC JAPANESE LANGUAGE COURSE

5m Star Training And Development Center, Inc.

Laguna Bel-Air 2, Sta.Rosa City, Laguna

DRUG PREVENTION & INVESTIGATION SEMINAR

Guardians Forces Brotherhood Against Crime International Inc.

Pnco Club, Camp Crame, Quezon City

MANDATORY 8 HOURS SAFETY AND HEALTH SEMINAR FOR ALL WORKERS

Aichi Forge Philippines, Inc.

Brgy. Pulong Sta.Cruz Sta.Rosa Laguna

EDUCATION

BANGKAL NATIONAL HIGH SCHOOL ANNEX

Bangkal,Matanao, Davao Del Sur

School Year : 1997 – 2001

CABASAGAN ELEMENTARY SCHOOL

Cabasagan, Matanao, Davao Del Sur

School Year : 1991 - 1997

PERSONAL INFORMATION

Birthdate	:	August 18, 1983
Age	:	40
Status	:	Married
Gender	:	Male
Citizenship	:	Filipino
Weight	:	60kgs
Height	:	5'3"
Language	:	Filipino & English

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

ROMEL J. RODRIGUEZ

Applicant's Signature