

# Lutgardo L. Ebcas

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## Objective:

“Seeking a position as a Butcher to begin my career in a high level professional environment. To secure employment with a reputable company. To grow with honesty, loyalty, good relationship and best performance to translate my experience, knowledge, skills, and abilities into value for an organization”.

## Experience:

### Deboner/ Meat Cutter - Davao City

**Gina Tadios Meat Stall** 2018 - Present

- Putting the personal protective equipment (PPE)
- Sharpening and fine tuning cutting tools;
- Receiving, checking and storing meat after delivery
- Prepare pork and beef retail cuts using band saw, meat grinder and knife
- Debones pork and beef into boneless retail cuts.
- Prepare and serve customer's cuts preference and choice
- Checking the list of order by our valued customers and cut or prepared according to specifications or clients request;
- Pack unsold pork and beef into the chiller room with an expiration date..
- Disassemble, clean and disinfect all utensils, tools and machines.
- Following the store protocol of First in First Out Policy (FIFO);
- Ensuring the meats freshness and reducing the chance of any spoiling, reduce waste and loss of profit;
- Ensuring health and sanitation requirements, clean the tools and follow the clean as you go policy.

### Self Employed - Davao City

**Luzzel Diner** 2009 - 2018

#### Managing our small business

- Preparing the meats and vegetables for cooking;
- Cut and slice the meat according to the food menu;
- Making sure our workplace is well cleaned and sanitized before closing

## Education:

### Bachelor of Science in Management

The University of Mindanao

Davao City, Philippines

1998 - 2000 Undergraduate

### Thompson Christian School

Davao City, Philippines

1994 -1998

## Training Certificate:

- Deboning and Meat Cutting March 12, 2018 - March 23, 2018
- Deboning and Meat Cutting January 15, 2024 - February 16, 2024

## Skills:

- Customer Service Oriented
- Knowledge of animal anatomy
- Knowledge of meat preparation techniques and cuts.
- Knowledge of food hygiene and safety requirements.
- Ability to use hand tools, stand or walk for extended periods, lift heavy items, and work in cold environments.
- Ability to carry meat and load it into storage
- Strong communication, task management, and customer service skills.
- Mathematical skills to calculate prices or check if invoices are correct
- An understanding of how to maintain high hygiene standards, including correctly washing and storing meat cutting tools
- Good sales skills and an ability to discuss different cuts enthusiastically with customers
- Knowledge of following instructions and learn new techniques
- Can work even under minimum supervision