# MARK ANTHONY D. CANLAS

■House #28 Prk.1 Cawayan, Mexico, Pampanga, Philippines■
■ mcanlas334@gmail.com■
■ 0997-139-9365■


## SUMMARY OF QUALIFICATIONS:

- Able to work with less supervision and able to work under pressure.
- With a strong knowledge and experience in swine slaughtering & supervision of the slaughter process.
- Able to use a range of computer application.
- God fearing, honest, hardworking, trustworthy, reliable and able to multitask.
- Team oriented.
- Able to communicate effectively with people.
- Can perform first aid as needed.

## WORK EXPERIENCE

**Position : Butcher**
**Company : Joseph Francisco Meat store**
**Location : San Pedro 1 Magalang, Pampanga (Public Market)**
**Duration : August 2019 - Present**

**Job Description:**

- Receiving daily delivery of meat/carcass.
- Inspecting the meat for possible irregularities.
- Clean and sanitize the selling and cutting area including tools.
- Prepare cuts of meat for daily selling.
- Slit open, eviscerate and trim carcasses of slaughtered animals.
- Cut, trim, skin, sort, and wash viscera of slaughtered animals to separate edible portions from offal.
- Cleaning the area and tools before leaving or closing the work/selling

**Position : Slaughterer / Butcher**
**Company : Angeles City Slaughterhouse**
**Location : Miranda Extension, Barangay Pampang, Angeles City, Pampanga**
**Duration : April 2012 – July 2019**

**Job Description:**

- Report for work on time from 8:00 p.m. to 4:00 a.m., six days a week from Monday to Friday,
- including Sunday with a Saturday off.
- Prepare tools and equipment's (PPE) for personal safety.
- Keep work area from debris and safety hazards.
- Handle a report any accident immediately, no matter how minor.
- Prepare tools and equipment's needed for slaughtering procedures and meat cutting.
- Weigh all meat items in accordance with specified procedures outlined by standard practice.

- Perform stunning, shackling, sticking, dehairing, open chest and open pelvic, gambrelling, evisceration, and splitting.
- Performing deboning, cutting, trimming of meat to size for display or as ordered by costumer.
- Perform all other duties as assigned.

**Position : Helper / Butcher**
**Company : Joseph Francisco Meat store**
**Location : San Pedro 1 Magalang, Pampanga (Public Market)**
**Duration : September 2005 – March 2012**

**Job Description:**

- Receiving daily delivery of meat/carcass.
- Inspecting the meat for possible irregularities.
- Clean and sanitize the selling and cutting area including tools.
- Prepare cuts of meat for daily selling.
- Slit open, eviscerate and trim carcasses of slaughtered animals.
- Cut, trim, skin, sort, and wash viscera of slaughtered animals to separate edible portions from offal.
- Cleaning the area and tools before leaving or closing the work/selling.

**Position : Farmer**
**Location : Cawayan, Mexico, Pampanga**
**Duration : September 2003 - August 2005**

**Job Description:**

- Performing maintenance of the farm.
- Managing farming activities
- Performing manual labor

## LICENSE CERTIFICATE :

**National Certificate II in Slaughtering Operations**
Technical Education and Skills Development Authority (TESDA) Philippines
Certificate No. 22130102000310

## TRAININGS :

**Slaughtering Operations NC II**
Global Experts School of Science and Technology, Inc.
2nd Floor T&M Building, San Agustin, City of San Fernando
Pampanga, Philippines
Date: 08-03--2020/10-05-2020
Certificate no.: 03-2020-1402

**Slaughtering Procedures in Swine**
Kalookan Slaughterhouse SH#263 Class "AA"
3722 Sinilyasi Street, Corner Lapu-Lapu Ave. Extension, Phase III,
Kaunlaran Village (Formerly Dagat-Dagatan)Caloocan City, Philippines
Date: 08-03-2020/10-05-2020

## PROCEDURES AND RESPONSIBILITIES :

- Always use Personal Protective Equipment (PPE) for personal safety.

- Prepare tools and equipment needed for slaughtering procedure.
- Ensure clean, neat and organize work area.
- Observe and maintain company sanitation and food safety standards.
- Keep work area from falling debris and safety hazards.
- Perform stunning, shackling, dehairing, open chest, open pelvic, gambrelling, evisceration and splitting.
- Weigh all meat items in accordance with specified procedures outlined by standard practices.
- Handle and report any accident immediately no matter how minor.

## EDUCATIONAL ATTAINMENT

| | | |
|---|---|---|
| **Primary** | San Antonio Elementary School<br>San Antonio, Arayat, Pampanga, Philippines | 1993-1999 |
| **Secondary** | Anao High School<br>Anao, Mexico, Pampanga, Philippines | 1999-2003 |

## CHARACTER REFERENCES :

**REYNALDO S. AQUINO**
President & CEO
Global Experts School of Science and Technology, Inc.
T&M 1 Bldg., San Agustin, City of San Fernando, Pampanga (Philippines)
Contact no: 045-455-1742

**MARILOU M. AQUINO**
VP- Academic Affairs
Global Experts School of Science and Technology, Inc.
T&M 1 Bldg., San Agustin, City of San Fernando, Pampanga (Philippines)

**Edwin C. Sicat**
Assistant Officer-in-Charge
City Meat Inspection Division
Miranda Extension. Brgy. Pampang, Angeles City Pampanga (Philippines)
Contact no: 045-888-9277 or 0917-733-8543

## PERSONAL INFORMATION

| | | |
|---|---|---|
| **Date of Birth** | : | August 29, 1985 |
| **Religion** | : | Iglesia Ni Cristo |
| **Citizenship** | : | Filipino |
| **Height** | : | 5'5 |
| **Weight** | : | 75kg. |
| **Civil Status** | : | Married |

I certify that the above given information are true and correct.

M. Canlas
**Mark Anthony D. Canlas**
Applicant