

# Violebel Baldo

## Butcher/Meat Cutter/Deboner

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📍 Island Garden City of Samal, Philippines

🇵🇭 Filipino

🏠 P3833719C

### PROFILE

I'm Violebel Baldo, a committed worker who is currently employed at Meatshop ng Bayan in Davao City, Philippines. With a passion for the industry and a strong commitment to my education, I am able to successfully balance my work obligations with my pursuit of academic achievement. I can obtain practical experience and learn useful skills in inventory management, food safety compliance, and customer service thanks to my job at a meat shop. I am striving to make significant improvements to my studies as well and my professional development within the meat industry. I have a strong work ethic and a desire to succeed.

### LANGUAGES

English ● ● ● ● ●

Tagalog ● ● ● ● ●

### EDUCATION

**Bachelor of Science in Entrepreneurship,**  
**Samal Island City College**  
February 2022 – present  
Island Garden City of Samal,  
Philippines

### PROFESSIONAL EXPERIENCE

**Meatshop ng Bayan, Butcher/Meat Cutter/Deboner**  
February 2018 – present | Davao City, Philippines

### DUTIES AND RESPONSIBILITIES

- Cutting, trimming, slicing and sectioning Carcasses for future processing
- Used knives, cleavers, meat saws bandsaws, or other equipment to perform meat cutting and trimming
- Check equipment to ensure that it meets health and safety regulations
- Received and actual count on meat delivered from suppliers.
- Attend and assist immediate customer needs.
- Adhering to food safety and sanitation controls.
- Maintain cleanliness and condition in the workplace.
- Keeping record of sales made
- Cleaning equipment and maintaining health and sanitation standard
- Physical stamina and dexterity to handle heavy equipment and stand for long periods of time

### CERTIFICATES

#### PROGRAM/COURSE TITLE: FOOD SAFETY PROGRAM

Date of Training period: February 7, 2020

Total hours of training period: 8 hours

#### PROGRAM/ COURSE TITLE: SAFETY AND SECURITY SEMINAR

Date of Training period: February 10,2020

Total hours of training period: 8hours

#### CERTIFICATE OF TRAINING PROGRAM/ COURSE TITLE: DEBONING AND MEAT CUTTING TRAINING PROGRAM

Date of Training period: February 5 - March 5, 2020

Total Days of training period: One month

### SKILLS

- Understanding of the processes for cutting meat.
- Skills with knives and other cutting equipment.
- Understanding of food safety and processing
- Possess strong organizational abilities, a process-oriented mindset, and a great attention for detail.
- Strong time management abilities to make sure that all work is finished by shift's conclusion.
- Knowledge with animal anatomy is necessary.
- Ability when standing for an extended period of time.
- Understanding of how to follow directions and pick up new skills
- Skills in written and verbal communication.
- Able to function even with little supervision

### REFERENCES

**MR. ABEN E. AUMAN, CEO/FOUNDING PRESIDENT,**  
MEATSHOP NG BAYAN  
aben\_auman@yahoo.com, +63916-607-0787; +63933-875-1508

**Mr. CARLO H. CAMBARIHAN, TRAINING MANAGER,,**  
MEATSHOP NG BAYAN  
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