Contact

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Skills

Quality assurance

Meat delivery inspection

Meat preparation

Safe food handling

Carcass cutting

Deboning meat

Waste reduction

Efficient precision

Strong communication, task management, and customer service skills

An understanding of how to maintain high hygiene standards, including correctly washing storing meat cutting tools

Knowledge of following instructions and learn new techniques

Can work even under minimum supervision
Oral Communication
Computer Use
Working with others

Julius **Urbina**

Butcher/Meat Cutter

Experienced Butcher adept at completing projects with confidence and skill. History of performing well under pressure and accomplishing successive assignments with high accuracy. Experienced in fast-paced environments and adapts well to changing situations.

Work History

2022-03 - Current

Butcher/Meat Cutter

Boink Meat Shop, Cabuyao

- Cleaning the Meat Shop facility before starting the work
- Preparing knives and other cutting tools used to cut the carcass
- Using PPE to avoid contamination
- Primal cut half carcass (Tenderloin,Rib shoulder,Saddle,Ham leg)
- Identified cuts of meat, grading and pricing accordingly.
- Trimmed fat and removed bones for high-quality, well-presented cuts of meat.
- Maintained cleanliness and safety standards to prevent contamination and comply with regulations.
- De-boned and ground meat to prepare cuts and portions for sale.
- Cut meats to customer specifications and answered questions about specialty products.

2019-10 - 2021-12

Butcher/Slaughterer

Rublou Meat Products & Abattoir, Muntinlupa

- Penning and securing animals prior to slaughter
- Performs the killing techniques in a swift, safe and humane manner
- Proper evisceration of the food animals
- Divider larger carcasses into halves or

quarters

- Practice Occupational Health and Safety Procedures
- Practice Food and Sanitation
- Practice Good Manufacturing Practices and Procedures
- Practice Good handling Practices
- Using PPE to avoid contamination

2012-08 - 2016-01

Testing Process Technician

Hitachi Global Storage Technology, Calamba

- Organized, analyzed and prepared technical data reports.
- Installed and maintained control systems and other technical components to complete equipment installations.
- Installed parts along production line in constant operation.
- Set up, configured and monitored safety equipment for use by technical personnel
- Compiled, processed, and analyzed test data and results to improve product quality.
- Recommended corrective and preventive actions to boost product reliability.

• Education

2009-03 - 2011-03

Vocational: Electromechanics Technology

Dualtech Center - Calamba Canlubang, Laguna

• Certifications

2011-08 [Agricultural-Entrepreneurship Training], [F.Limcaoco Foundation,Inc]

2011-07 [PROACTIVE Seminar-Workshop], [F.Limcaoco Foundation,Inc]

2023-07 [Slaughter Operations (Swine II) Tesda], [D' Rising Sun Training Center Phils.Inc.]

2023-06 [Orientation/Seminar on Good Hygienic Slaughter Practices] [D' Rising Sun Training

	Center Phils.Inc.]
2023-11	[Retail Meat Cutting Training Tesda], [Infinity Vocational Training School, Inc.]