



Eugene Clavio

Senior Butcher

Experience

Contact

Phone

0915 320 1588

Email

clavio.eugene@yahoo.com

Permanent Address

#128 Slaughter Compound,
2600 Baguio City Benguet
Philippines

Education

2013

Slaughtering Operations NC II

MMS Development Training Center-
HACCP

1997

Computer Technician

Manantan Technical School

Reference

Ahmed Al Kathiri

HR Manager

Al Bashayer Meat S.A.O.C.

Phone: +968 9966 8468

Marilyn Tuvera

Businesswoman

Meat Section City Market,
Baguio City Philippines

Phone: 074 442 3653

February 2021 - February 15, 2024

Al Bashayer Meat S.A.O.C. | Dhofar Region, Thumrait Oman

Butcher

- Stuns animals prior to slaughtering
- Slaughters animals in accordance with religious law and determines that carcasses meet specified religious standards when slaughtering is performed for religious purposes
- Saws, splits, or scribes slaughtered animals to reduce carcasses
- Slits open, eviscerates, and trims carcasses of slaughtered animals
- Severs jugular vein to drain blood and facilitate slaughtering
- Cuts, trims, skins, sorts, and washes viscera of slaughtered animals to separate edible portions from offal
- Shackles hind legs of animals to raise them for slaughtering or skinning

August 06, 2013 - January 03, 2019

Al Jaber Group of Companies | 7th St - Abu Dhabi - UAE

Butcher

- Cut, bone, or grind pieces of meat
- Cut or prepare meats to specification needed
- Store meats in refrigerators or freezers at the required temperature
- Sharpen and adjust cutting equipment
- Clean equipment and work areas to maintain health and sanitation standards

July 2009 - July 2012

Ansar Mall | Al Nahda Sharjah, United Arab Emirates

Butcher

- Cutting, grinding, and preparing meats for sale
- Cleaning and maintaining tools and equipment
- Weighing, packaging, pricing, and displaying products
- Adhering to food safety and sanitation controls

November 14, 2007 - June 21, 2008

Balajadia's Restaurant | Baguio City Philippines

Kitchen Helper

- Identify and retrieve ingredients from freezers or other storage locations safe food handling techniques.
- Peeling, washing and dicing ingredients and other food items required.
- Keep work areas organized, tidy, and sanitary.
- Prepare or store ingredients according to food safety standards, scour surfaces, and make sure the necessary tools, cutlery, and appliances are in good working order.

September 01, 2000 - September 30, 2007

Marilyn Tuvera's Meat Store | Baguio City Philippines

Butcher

- Cutting, grinding, and preparing meats for sale
- Cleaning and maintaining tools and equipment and ensuring displays and signage are accurate and attractive
- Weighing, packaging, pricing, and displaying products
- Adhering to food safety and sanitation controls