

RENE S. ELAGO

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P-5b, Poblacion, Trento, Agusan del Sur



OBJECTIVES

To obtain a challenging position as a Butcher that allows me to utilize my current skills to assist in advancing a business that offers a stable employment opportunity. I am also eager to enhance and learn new skills.

EDUCATION

Bachelor of Agriculture and Technology Agusan Del Sur State College of Agriculture and Technology

Agusan Del Sur, Philippines
2001

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
- Responsibilities as a Butcher:
- 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

CERTIFICATIONS

- Good Manufacturing Practices Seminar April 19, 2016
- Training on Adoption of Good Hygienic Slaughtering Practices (GHSP) for Locally Registered Meat Establishments March 12, 2015

PROFESSIONAL EXPERIENCE

Butcher/Slaughterer - Agusan del Sur Trento, Municipal Slaughterhouse "AA" Category

February 1, 2014-August 31, 2023

Responsibilities as a Slaughterer

- Operating switching controls to direct and drop carcasses and meat cuts from supply rails to boning tables
- Cutting meat to separate meat, fat and tissue from around bones
- Washing, scraping and trimming foreign material and blood from meat
- Cutting sides and quarters of meat into standard meat cuts, such as rumps, flanks and shoulders, and removing internal fat, blood clots, bruises and other matter to prepare them for packing and marketing Operating restrainer and stunning equipment
- Severing jugular veins of stunned animals to drain blood and facilitate dressing
- Trimming and removing head meat and severing animal heads
- Slitting open, eviscerating and trimming animal carcasses
- Clean and sanitize work equipment and work areas

Responsibilities as a 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.
- Keeping records, budgets, and inventory.
- Performing quality inspections on meats and other products.
- Negotiating and confirming orders with suppliers.
- Adhering to food safety and sanitation controls.
- Greeting and speaking to customers, providing advice, answering questions, and accepting orders or payments.
- Coordinating deliveries or order pickups