

MARILITO T. LIMBO

Purok 4, Lapu-lapu Street, N.C.O District 8007

Padada Davao del Sur, Philippines



Contact Number: +63951 086 8220 Email add: marilitolimbo@gmail.com

OBJECTIVES: : Knife capable and can cut pieces of meat to small. Divides the meat into commercial cut. Prepare meat for sale by performing various duties, such as weighing meat, deboning cutting, wrapping it out for display.

PERSONAL INFORMATION:

Age	: 23 y/o
Sex	: Male
Civil Status	: Single
Birth Date	: June 9, 2000
Height	: 172
Weight	: 69 kg
Citizenship	: Filipino
Religion	: Roman Catholic

EDUCATIONAL BACKGROUND:

2017 – 2018	ALS- Alternative Learning System Padada Davao del Sur
2007 – 2012	Elementary Education A. T. O. School of Padada Elementary Padada Davao del Sur

WORK EXPERIENCE/S:

Company	Position	Date
<i>NASIBOG MEAT SHOP</i> DTI no. 3581079	BUTCHER/DEBONER and MEAT CUTTER	May 3, 2019- up to Present

DUTIES AND RESPONSIBILITIES:

- Cut and process meat products, including packaging processing.
- Sharpen and adjust cutting equipment.
- Remove bones, and cut meat into standard cuts in preparation for market.
- Grind meat into hamburger, and into trimmings used to prepare sausages, luncheon meats and other meat product.
- Prepare and process specialty meat cuts and products, including sausage, bacon, jerky and smoked meats. Prepare meat products for sale consumption.
- Arrange for safe transportation of products from meat processing facility to warehouse.
- Operate equipment safely, and that operational health & safety standards.
- Ensure the maintenance and proper care of equipment infrastructure, including all meat processing equipment, generator, waste water system, garbage and compost systems.
- Ensure compliance with safety and sanitation standards, mandated by the Territorial and or Government.

TRAINING ATTENDED:

- *Clarky's Training Center @ - DEBONER- March 28,2023 – May 17, 2023*
(San francisco street, Santolan, (Trainee)
Brgy. Tres de mayo, digos city,
Davao del Sur)
- *Good Manufacturing Practices (GMP) Seminar @*
(ASENCIA RESTO BAR, Digos City, Davao del Sur) - *June 5, 2023*
- *Sanitation Standards Operating Procedures (SSOP) Seminar @*
(ASENCIA RESTO BAR, Digos City, Davao del Sur) - *June 5, 2023*
- *Hazard Analysis Critical Control Point (HACCP) Seminar @*
(ASENCIA RESTO BAR, Digos City, Davao del Sur) - *June 5, 2023*

SKILLS:

- Butchering
- Deboning
- Meat Cutting

REFERENCES:

MR. & MRS. EDS B. NASIBOG

Owner of Nasibog Meatshop
Palili Tiger, Padada Davao Del Sur
+63938 494 0581

Hennessy C. Caraoa

Owner of Clarky's Training Center
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