J-R P. ESTRADA

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With extensive experience as a Butcher, including roles at Kometa 99 in Hungary and Danube Co. for Food Stuffs & Commodities L.L.C in Saudi Arabia, I bring comprehensive skills in meat preparation, inspection, and packaging. Proficient in operating industrial meat processing equipment and ensuring compliance with safety standards, I am adept at delivering high-quality meat products. With a commitment to maintaining cleanliness and organization in the workplace, coupled with effective customer communication, I consistently contribute to team success. Backed by training in slaughter operations and certifications in proper handling, I am dedicated to providing top-tier butcher services while prioritizing safety and sanitation.

Skills

Meat Preparation
Equipment Operation
Quality Control
Sanitation and Safety
Customer Service

Work History

2023-12 - Present **Industrial Butcher**
Kometa 99, Hungary

- Prepared meat cuts according to specifications outlined in production orders.
- Operated industrial meat processing equipment such as slicers, grinders, and saws.
- Inspected carcasses for quality and trimmed excess fat, skin, or bone.
- Packaged and labeled meat products for shipment, ensuring compliance with safety and sanitation standards.
- Maintained cleanliness and organization of work area, including sanitizing equipment and surfaces after each use.

2021-03 - 2023-05 **Butcher**
Danube Co. for Food Stuffs & Commodities L.L.C, Jeddah, Saudi Arabia

- Cut, trimmed, ground, and boned various meats including beef, chicken, lamb, and camel.
- Ensured that the company’s high standards were always fully met.
- Maintained cleanliness of tools, equipment, and ensured a safe work environment. Ensured displays of meats and signage were accurate and attractive to customers.
- Communicated with customers to identify and address their needs, advising and informing them on the various types of meat.
- Prepared, weighed, labeled meats, and displayed them in the area, while keeping everyday sales records and inventory.
- Performed quality inspections of meats and other products. Negotiated and confirmed orders with suppliers.
- Broke down meats into smaller parts, adhering to food safety and sanitation controls.

2020-07 - 2021-01 **Butcher**

Waltermart Supermarket, Sta. Cruz Laguna, Philippines

- Prepared beef, pork, and chicken cuts according to specified orders.
- Operated meat processing equipment for cutting, grinding, and portioning.
- Inspected carcasses for quality and trimmed excess fat, skin, or bone.
- Packaged, labeled, and maintained cleanliness of meat products while adhering to safety standards.
- Communicated with customers to identify and address their needs, advising and informing them on the various types of meat.

Education

2019 - 10 **Slaughtering Operations NC II**
Technical Education and Skills Development Authority (TESDA)

2007 - 03 **High School Diploma**
Marcelo H. Del Pilar National High School

Trainings and Certifications

2019 - 10 **Slaughtering Operations (Swine)**
B and B Academy for skills Training and Assessment Inc., Bulacan, Philippines