

MARKPON D. RIVERAL

Contact no: 09356263516

Email address: markponrival@gmail.com

Passport No: P7949158A

Drivers License no: K03-11-002479



OBJECTIVE: Seeking an opportunity to work as a Butcher with an established company that values hard work and dedication

WORK EXPERIENCE:

- Present Butcher/Driver at Atsons Agribusiness Corp.(ATABCO) Pik and Pak Meatshop, San Jose Complex Casisang Malaybalay City.
August 4, 2023 to Present
- Butcher at Mighty Meatshop,Casisang Malaybalay City
Feb, 2019 to March 2023
 - Preparing carcass to pork primal cut
 - Meat Cutting and Deboning of primal cut
 - Deboning removing of trimmings and spoilage of pork primal into prime cut
 - Transforming pork primal cut into retail cut display
 - Beef deboning
- Butcher/Sales man at Malaybalay city public Market
Meat cutter Feb, 2013 to July 2016

EDUCATIONAL EXPERIENCE:

ESYNERGY INTERNATIONAL BUTCHERING SCHOOL, Imus Cavite

Knife skills Meat Cutting and Deboning(BUTCHER) S.Y April 20, 2023-May 20, 2023

Liceo De Cagayan University,Rodolfo N Pelaez Blvd.,Kauswagan,Cagayan de Oro City

Bachelor of Science in business administration Major in MarketingMarketing

Managemeng S.Y 2017-2018

System Technology Institute (STI), Flores Building, Fortich St.Malaybalay City

Diploma in Information Technology S.Y 2009-2011

SKILLS:

- Knowledge of animal anatomy
- knowledge of meat cutting techniques
- Ability to use knives and other cutting tools • knowledge of food hygiene and safe requirements
- Ability to lift heavy equipments.

- Computer Troubleshooting
- Driving skills w/ Professional driver's license 1,2 Restrictions.
- Sales skills
- Communication skills

TRAININGS AND SEMINARS ATTENDED:

KNIFE SKILLS: BUTCHERY MEAT CUTTING and DEBONING
At ESYNERGY INTERNATIONAL SKILLS CENTER, Imus Cavite
May 25, 2023

OCCUPATIONAL FIRST AIDE & CPR/AED, Philippine Red Cross. Cagayan De Oro City

CUSTOMER SERVICE TRAINING COURSE, BRITISH CAMBRIDGE COLLEGE, April 25, 2021.

PERSONAL DATA

Date of Birth: May 13 1989

Place of Birth: Cawayan Masbate City, Philippines

Citizenship/nationality: Filipino

Sex: male

Weight: 68 kg

Heights: 167.64cm

Marital Status: Married

Religion: Baptist

REFERENCES:

Gerald john Benosa, Contact#09166809177

Butcher Instructor at E synergy International Butchering School,Cavite

Ramon Arisga

Master Butcher at JDC Meat Plant,Imus Cavite

I hereby certify that above information is true and correct to the best of my knowledge and belief.



Applicant's Signature

Markpon Rivalal

09356263516

markponrivalal@gmail.com

To whom it may concern:

I am writing to express my strong interest in the Butcher position. With five years of dedicated experience at Mighty Meatshop, I have honed my skills in meat cutting, preparation, and customer service, which I believe will contribute significantly to the esteemed reputation of your company for providing the highest quality meats and service.

During my tenure at The Mighty Meat shop, I have developed a deep understanding of the craft of butchery. My experience ranges from breaking down carcasses to precise cutting of steaks, chops, and other custom orders. I am adept at using a variety of tools, from saws to knives, ensuring that each cut maintains the integrity and quality expected by both the business and its customers. My commitment to excellence has not only increased efficiency in the butchering process but also resulted in a loyal customer base that trusts my expertise and craftsmanship.

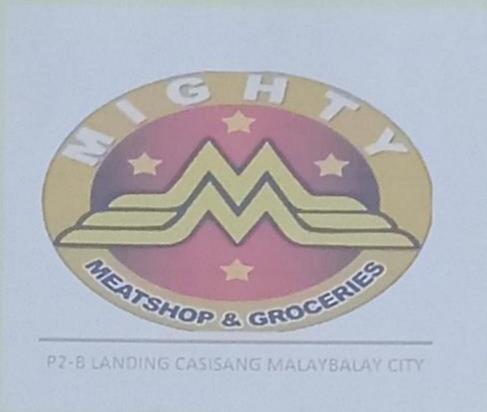
I am eager to bring my skills to your team and collaborate with other passionate professionals to continue the tradition of excellence.

I am confident that my hands-on experience and dedication to the craft of butchery will make me a valuable addition to your team. I am looking forward to the possibility of discussing my application with you in more detail.

I would be grateful for the opportunity to further discuss my qualifications and aspirations during an interview. Enclosed is my resume, illustrating details of my educational background and any relevant experiences. Thank you for your time and consideration.

Sincerely,

Markpon Rivalal

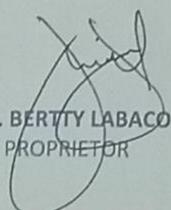


CERTIFICATE OF EMPLOYMENT

This is to certify that MR. MARKPON D. RIVERAL was employed with MIGHTY MEATSHOP AND GROCERIES. From February 01, 2019 to March 31, 2023 as Butcher

This certification is issued upon the request of Mr. Rival for employment purposes and is not valid for any other purpose.

Issued this 1st day of June 2023 at Landing Casisang Malaybalay City.


Ms. BERTTY LABACO
PROPRIETOR



REPUBLIC OF THE PHILIPPINES
DEPARTMENT OF TRANSPORTATION
LAND TRANSPORTATION OFFICE
DRIVER'S LICENSE



2023/03/15

Markpon
Signature of Licensee

Last Name. First Name. Middle Name

RIVERAL, MARKPON DAGUINOTAS

Nationality	Sex	Date of Birth	Weight (kg)	Height(m)
PHL	M	1989/05/13	60	1.65

Address
**PUROK 4 GASISANG MALAYBALAY CITY
BUKIDNON**

License No.	Expiration Date	Agency Code
K03-11-002479	2033/05/13	K03

Blood Type	Eyes Color
AB+	BLACK

DL Codes	Conditions
A,A1,B,B1,B2	NONE

Jose Arturo M. Tugade
ATTY. JOSE ARTURO M. TUGADE
Assistant Secretary



Best Butchering TVET School and Producer of
World Class Butchers Global Excellence Awardee

Awards this

CERTIFICATE OF TRAINING

to

Markpon D. Rivalal

for having successfully completed the course module in

**KNIFE SKILLS : BUTCHERY
MEAT CUTTING and DEBONING**

from April 20, 2023 to May 24, 2023

Given at ESynergy Skills Center, Imus, Cavite,
Philippines, this 25th day of May 2023

Cristina A. Bautista
Vice President / Registrar

Ramon A. Darvin
President / Director

Certificate in Knife Skills with
Meat Cutting hands on training
leading to Slaughtering Operation
Swine / Large Animal NC II

UNITS OF COMPETENCIES

1. Participate in the workplace, work as team and practice professionalism
2. Apply food safety, proper hygiene and sanitation
3. Follow Occupational Health and Safety Procedures
4. Apply GMP and HACCP
5. Calculate price, weight, yield of carcass
6. Know overview of Meat Industry and meat science
7. Operation and maintenance of Meat cutting equipment
8. Intensive knife skills on safety handling and sharpening of knives with on the Job training as Industrial Meat cutter trainee. Completed 240 hours of practical knowledge of primal cut, barrel cut, trimming, bone removal and industrial and retail cutting for pork, beef and chicken carcass in a triple AAA meat shop and double AA meat plant.



Certificate No. 2023-05-24-045









