

REYNALDO G. TUBAN JR.

Purok 1, Bocator, Tangub City
Misamis Occidental
Philippines, 7214
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OBJECTIVES:

To establish a career with a progressive organization where that can give me an opportunity to perform a challenging job and to be a part of a team that dynamically works towards my stability, and growth, and will bring contributions to the company by lying on skills, knowledge, and experiences.

PERSONAL INFORMATION:

Gender : Male
Age : 35 yrs. old
Date of Birth : March 25, 1988
Height : 5' 8
Weight : 60 kg
Religion : Roman Catholic
Nationality : Filipino
Name of Spouse : Mrs. Mercy P. Tuban

EDUCATIONAL BACKGROUND:

Secondary Level : ALICIA NATIONAL HIGH SCHOOL
Annex 3-Lutiman, Alicia Zamboanga Sibugay
2002-2006
Primary Level : CALADES ELEMENTARY SCHOOL
Alicia Zamboanga Sibugay
1996-2002

VOCATIONAL EDUCATION:

SLAUGHTERING OPERATION SWINE NCII
Esynergy International – Butchering School
Training Period: August 19, 2022- September 28, 2022
Position: Industrial Butcher Trainee
Company assigned: JDC South Meats, Buhay na Tubig Imus Cavite

KNIFE SKILLS IN BUTCHERY MEAT CUTTING AND DEBONING
Infinity Vocational Training School, Inc.
Training Period: November 8, 2022 – November 21, 2022
Position: Industrial Meat Cutter/Retail Butcher Trainee
Company: S & R

QUALIFICATIONS:

- ✓ Hardworking
- ✓ Flexible

WORK EXPERIENCE:

Company : Proctor Ang Gamble
Position : Merchandiser
Duration : August 2013 – December 2017

Company : 3's Marias Lechon and Meat Stall
Address : Labuyo, Tangub City, Misamis Occidental
Position : Butcher
Duration : January 2018 – August 2022

SKILLS:

- ✓ Perform the slaughtering operation of swine using the stunning machine, and proper sticking bleeding using a sticking knife by observing safety in the workplace.
- ✓ Operate and use scalding and dehairing machine for further processing of carcass. Remove hooves and cut chest bone
- ✓ Eviscerate and split carcasses, and cut them into primal cuts
- ✓ Practice food safety and sanitation and proper hygiene
- ✓ Ability to use butchery hand tools and work in a cold environment
- ✓ Ability to lift heavy equipment
- ✓ Work independently and collaboratively
- ✓ Easily adjust to different work environments and shifts
- ✓ Can work even under minimum supervision
- ✓ Capability to work under pressure
- ✓ Can undergo training

I hereby certify that the information above is true and correct to the best of my knowledge and has been given in good faith.


REYNALDO G. TUBAN JR.
Applicant