

CARLO YAMBAO AGPAOA

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Objective

To commit myself and to put my utmost talent and skills to every task that I'm going to perform and to the best of my capacity to apply all the skills and knowledge acquired. Intend to do quality for whatever work I may be assigned. For I believe that "Quality, Work, Honesty and Dedication" is the personal satisfaction of an individual. Aim to keep improving myself and continuously cultivate my skills/knowledge and gain additional experience.

Skills

- Knife skills
- Attention to detail
- Meat identification
- Customer service
- Safety procedure
- Inventory management
- Cutting and deboning meat
- Physical strength and dexterity

Experience

- **Kostelecke Uzeniny | Tabor Czech Republic** Nov, 2022 - Present
Butcher
 - Cuts grinds and prepares the meat for consumers
 - Listens to customers and answers their questions related to the services provided to them
 - Displays prices, weighs, packages, and displays meats
 - Negotiates and confirms orders from customers
 - Offers meaningful advice to customers on how to preserve meats they don't intend using the same day
 - Inspects meats and other related products brought for processing or sales to ensure they are safe for consumption
 - Cleans the meat preparation counter to avoid contamination of the meats
 - Educates customers on their choice of meat to satisfy their meat desires
 - Uses butchery tools to cut, grind, tie, and prepare meats for customers
 - Cuts meats and puts them into a good arrangement for easy identification and selection by customers
- **Livestock Transport & Trading Company | Al-Qhanim, Kuwait** Sept, 2016 - Dec, 2019
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.
 - 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.
- **Monterey Meat Shop | Quezon City Philippines** Nov, 2009 - Aug, 2016
Butcher
 - Receive, inspect, and store meat upon delivery
 - Sharpen knives and adjust cutting equipment
 - Cut, debone or grind pieces of meat, including preparing orders to customers' specifications
 - Weigh and wrap meat or meat products for display or to fulfill customers' orders
 - Clean equipment and work areas to maintain health and sanitation standards
 - Store meats in refrigerators or freezers at the required temperature
 - Monitor inventory and sales trends and order meat

- **Monterey Meat Shop | Makati City Philippines** Aug, 2007 - Nov, 2009
 Butcher

 - Receive, inspect, and store meat upon delivery
 - Sharpen knives and adjust cutting equipment
 - Cut, debone or grind pieces of meat, including preparing orders to customers' specifications
 - Weigh and wrap meat or meat products for display or to fulfill customers' orders
 - Clean equipment and work areas to maintain health and sanitation standards
 - Store meats in refrigerators or freezers at the required temperature
 - Monitor inventory and sales trends and order meat

- **Monterey Meat Shop | Parañaque City Philippines** Oct, 2006 - Aug, 2007
 Butcher

 - Receive, inspect, and store meat upon delivery
 - Sharpen knives and adjust cutting equipment
 - Cut, debone or grind pieces of meat, including preparing orders to customers' specifications
 - Weigh and wrap meat or meat products for display or to fulfill customers' orders
 - Clean equipment and work areas to maintain health and sanitation standards
 - Store meats in refrigerators or freezers at the required temperature
 - Monitor inventory and sales trends and order meat

- **Monterey Meat Shop | Cubao Quezon City Philippines** Apr, 2006 - Oct, 2006
 Butcher

 - Receive, inspect, and store meat upon delivery
 - Sharpen knives and adjust cutting equipment
 - Cut, debone or grind pieces of meat, including preparing orders to customers' specifications
 - Weigh and wrap meat or meat products for display or to fulfill customers' orders
 - Clean equipment and work areas to maintain health and sanitation standards
 - Store meats in refrigerators or freezers at the required temperature
 - Monitor inventory and sales trends and order meat

- **Monterey Meat Shop | Mandaluyong City Philippines** Dec, 2005 - Apr, 2006
 Butcher

 - Receive, inspect, and store meat upon delivery
 - Sharpen knives and adjust cutting equipment
 - Cut, debone or grind pieces of meat, including preparing orders to customers' specifications
 - Weigh and wrap meat or meat products for display or to fulfill customers' orders
 - Clean equipment and work areas to maintain health and sanitation standards
 - Store meats in refrigerators or freezers at the required temperature
 - Monitor inventory and sales trends and order meat

Education

- **Capas High School** 2015
 Alternative Learning Center Accreditation And Equivalency
 Exam Held