ALDREN MOJANA CONDINO

Purok 1, Brgy. Idaoman, President Roxas, Cotabato

Contact Number: **+63969 331 9087** Email add: **aldrencondino08@gmail.com**

OBJECTIVES: Aiming for a job as a butcher/deboner to enhance my skills of deboning and meat cutting of swine.

PERSONAL INFORMATION:

Age	: 35 y/o
Sex	: Male
Civil Status	: Single
Birth Date	: August 17, 1988
Birth Place	: Purok 1, Brgy. Idaoman, President Roxas, Cotabato
Height	: 5’5’’
Weight	: 64 kg
Citizenship	: Filipino
Religion	: Roman Catholic

EDUCATIONAL BACKGROUND:

College	: Saint Francis Savior De Asisi Seminary General Santos City, Philippines
Secondary	: President Roxas National High School President Roxas, North Cotabato, Philippines
Elementary	: Idaoman Elementary School Idaoman,Pres. Roxas, N.Cot., Philippines

WORK EXPERIENCE/S:

Company	Position	Date
PILO-GINA MEAT SHOP **DTI no. 04432212**	**Butcher/Deboner and Meat Cutter**	**September 10, 2022 up to Present**
TAWA SWEET CHOCOLATE	**Production Worker**	**March 27, 2016 - July 30, 2022**
PILO-GINA MEAT SHOP **DTI no. 04432212**	**Butcher/Deboner and Meat Cutter**	**January 20,2012 – December 29, 2015**

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, Brgy. Tres de Mayo, Digos City, Davao del Sur)* **(Trainee)**

- **FOOD SAFETY WITH GOOD MANUFACTURING PRACTISE** *(GMP)* **WEBINAR** **– May 3, 2023**
  (Online Seminar Platform)

SKILLS:

- Butchering
- Deboning
- Slaughtering
- Cutting Meat
- Driving

REFERENCES:

Hennessy C. Caraoa
Owner of Clarky's Training Center
San Francisco Street, Santolan, Brgy. Tres de Mayo, Digos City, Davao del Sur, 8002
+63916 227 8877
hennessycuico50@gmail.com

Virbel Clark S. Cuico
Foyle Food Group
16A Market Place, Coleford, Gloucestershire, GL16 8AW
+44 7425 234850
cuixsclark@gmail.com

Jade Trinidad Lapida
Foyle Food Group
Cinderford Gloucestershire,
United Kingdom
+44 7415 177531