



IL JOHN PADERNAL

SLAUGHTERER / BUTCHER

A highly qualified slaughterman and butcher with over 5 years of experience in the industry. Possesses excellent knife-handling skills and knowledge of different cuts of meat. Seeking to leverage my expertise and customer service experience as a Butcher.

0919 397 3598

iljohnpadernal19@gmail.com

www.facebook.com/wretched19

Simeon Aguilar St., Passi City, Iloilo

EDUCATION

BS in Information Technology
West Visayas State University
2010 - 2014

SOFT SKILLS

Teamwork
Communication
Time Management
Customer Service
Critical Thinking

HARD SKILLS

Meat Cutting
Knife Handling
Evisceration
Deboning
Exsanguination

CERTIFICATES

Slaughtering Operation (Swine)
- National Certificate II (NC2)

Certificate of Training in
Deboning Pork & Cattle

Experiences

Jun 2014 - Sept 2015
Passi City, Iloilo

Rice Farmer

- Planting and tending to rice crops in paddies.
- Monitoring water levels and adjusting irrigation system accordingly.
- Applying fertilizers and pesticides to maintain healthy crops.
- Harvesting mature rice crops, grading and packaging harvested rice.

Oct 2015 - Dec 2016
Passi City, Iloilo

Retail Store Helper

- Greeting customers and providing good customer service.
- Maintaining the cleanliness and organization of the store.
- Restocking merchandise and completing sales transactions.

Jan 2017 - Dec 2018
Passi City, Iloilo

Graphic Designer / Freelancer

- Develop creative advertising content for various media, including catalogs, menus, business cards, flyers, posters, t-shirt, and product packaging while ensuring maximum brand awareness of target audience/market.
- Performed video and sound editing for diverse ads while ensure high-quality media productions.
- Shot video for corporate, wedding, birthdays, etc.

Jan 2019 - Present
Passi City, Iloilo

Slaughterer / Butcher - Passi City Slaughterhouse

- Humanely and efficiently slaughter animals, such as cattle and pigs.
- Scald carcasses to prepare them for further processing.
- Cut, trim, and portion meat from carcasses into various cuts and products, following standard guidelines and customer requests.
- Operate and maintain meat processing equipment, including knives, saws, grinders, and slicers, ensuring safety and cleanliness.
- Inspect meat products for freshness, quality, and adherence to safety and hygiene standards.
- Monitor and manage inventory levels of meat products and supplies.

References

Floilenn Ace Lusaya
Industrial Butcher / Cargill Meat
Solutions
Phone: 403 831 4427
Email: floilennace27@gmail.com

Ma. Christina Jamolange
Slaughterhouse Master III / Passi
City Slaughterhouse
Phone: 0910 147 6675

Abelardo Franco Jr.
Meat Inspector III / Passi City
Slaughterhouse
Phone: 0945 321 8049