



NOE I. LAGASCA

B U T C H E R

OBJECTIVE

Experienced butcher with the ability to adhere, to standard instructions and reduce wastes.

CONTACT

MOBILE NO.: +639813239894

EMAIL:

Noe.lagasca08@gmail.com

PERSONAL INFORMATION

Birthdate : December 18, 1985

Age: 37

Gender: Male

Marital Status: Single

Height: 5' 5"

Weight: 74 kgs

CHARACTER REFERENCE

RACHELLE C. CO

+639679410952

Tuba, Benguet

Butcher

C and Triple A

ALVIN M. GANASE

+639074352529

Sto. Tomas Central

Baguio City

Head Butcher

C and Triple A

CERTIFICATES AND TRAININGS

SLAUGHTERING OPERATIONS SWINE
(NCII) AT MMS TRAINING CENTER –
FEBRUARY 2022

EDUCATION

NAGA COLLEGE FOUNDATION

2006, Penafrancia, Naga City

College (Undergraduate)

KALAYAAN NATIONAL HIGH SCHOOL

2004, Ph 10 B Bagong Silang, Caloocan City

SECONDARY EDUCATION

SAMPALOC ELEMENTARY SCHOOL

1999, Sampaloc

ELEMENTARY EDUCATION

WORK EXPERIENCE

JUN LAGASCA MEAT SHOP

(January 6, 2003-February 23, 2006) - Phase 10 B, Bagong Silang,
Caloocan City

- Cut, grind and prepare meats for sale.
- Clean and maintain tools and equipment and ensure displays and signage are accurate and attractive.

AL KHUDAIR RESTAURANT

(December 11, 2011-December 11, 2021) – Qassim, Saudi Arabia

- Cook Arabic, Turkish, and Indian foods
- All-around kitchen crew
- Grilled meats
- Prepare foods for customers

C & TRIPLE A (MONTERY)

(March 10, 2022 - October 5, 2022) Zandueta, Baguio City

- Cut, grind and prepare meats for sale.
- Clean and maintain tools and equipment and ensure displays and signage are accurate and attractive.
- Prepared to lift heavy items
- Strong communication, task management, and customer service skills.

BAGUIO COUNTRY CLUB

(October 2022 – January 2024) South Drive, Baguio City

- Help kitchen workers to prepare different recipes
- Maintain cleanliness in the workplace
- Cut different varieties of meats