

KRISTOFFER D. PAGATPATAN

Meat Cutter

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📍 Sitio Hopeville Brgy. Sta Cruz Antipolo City ,Rizal Province



EXPERIENCE

Meat Sales Associate 04/2017 - 04/2019
RSCI SHOPWISE ANTIPOLO M. L. Quezon Ave
Antipolo Rizal 1870

- Cut and prepared numerous varieties and cuts of meat while safely operated specialty equipment per company procedures.
- Assisted in verifying and unloading deliveries from trucks.
- Inventoried, maintained, filled and rotated product in department cases.
- Maintained high standards for product guidelines in sanitation, freshness, for Health and Human Services.
- Cleaned and sanitized equipment and work environment available upon request.
- Processed, weighed and wrapped various cuts of meat Cleaned and Assisted with maintaining and ordering inventory.
- Responsibilities inspect the product to see what needed cut that day, inspect the back stock.

Butcher / Meat Cutter 06/2020 - 01/2022
Rublou Meat Incorporated Junction Cainta Rizal

- Cut, trimmed, and boned various meat including beef and pork, ensuring that the company's high standards were always fully met.
- Communicated with customers to identify and address their needs and provided beneficial advice and information to them on various types of meat.
- Maintained an all-time clean and safe work environment, managed supplies and equipment, and worked on the reduction of waste.
- Weighed and labeled meat, developed and implemented new food safety procedures, and performed multiple store management duties.
- Awarded Employee of the Month for significantly increasing customer satisfaction from 87% to 97% and improving customer experience.

Butcher / Meat Cutter 02/2022 - Present
Medium Well Trading Inc. Circum Road BRGY. San
Roque Antipolo City
Rizal

- Experience in handling and processing various types of meats, such as beef and pork, Knowledge of different cuts and portions of meat to meet the needs and preferences of customers.
- Ability to operate meat processing equipment, such as grinders, slicers, and saws, to break down carcasses and cut meat into desired portions.
- Ensuring proper food safety and hygiene practices are followed throughout the meat processing operations.
- Inspecting meat for quality, including checking for signs of spoilage or damage, and taking corrective measures to maintain quality standards.
- Packaging and labeling meat products according to regulatory requirements, including correct weight and date labeling.
- Handling and storing meat products in appropriate refrigerated environments to preserve freshness and extend shelf life. Monitoring inventory levels and ordering meat supplies as needed to maintain sufficient stock.

SUMMARY

Passionate and dedicated butcher with over 2 years of experience in meat preparation and butchery operations. Proven expertise in cutting and trimming meat, implementing new cutting techniques, and ensuring high-quality products. Strong communication skills and a customer-centric approach. Enthusiastic about contributing to a reputable butcher company's mission to deliver exceptional and flavorful meats.

LANGUAGES

Tagalog Native ●●●●●
English Proficient ●●●●●

SKILLS

Deboning · Meat Cuttings ·
Meat Grading ·
Food and Safety Sanitation ·
Inventory Management · Stock Arranging ·
Slicing · Grinding · Product Knowledge

EDUCATION

Vocational Course

ASIAN INSTITUTE OF COMPUTER
STUDIES
01/2016

High School Diploma

SECONDARY : SAN ISIDRO NATIONAL
HIGH SCHOOL
01/2014

Elementary School Diploma

PRIMARY : SAN ISIDRO NATIONAL HIGH
SCHOOL
01/2010