

LERMALYN A. TAGUBA

Purok 2, Minanga, San Mariano, Isabela
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OBJECTIVES:

I am an energetic, responsible, punctual and experienced butcher seeking for a job which will utilize my skills and knowledge. I am mature and adaptable to all challenging situations. I can work well both in a team environment as well as using my own initiative.

EDUCATION:

TERTIARY EDUCATION

BSIE (Bachelor of Science in Industrial Education) 2000-2004 Major in Technology and Livelihood Education (TLE)
Isabela State University
Ilagan City, Isabela, Philippines

SECONDARY EDUCATION

San Antonio National Agro-Industrial and Vocational High School 1996-2000 Ilagan, Isabela, Philippines

PRIMARY EDUCATION

Hacienda San Antonio Elementary School 1990-1996 Ilagan, Isabela, Philippines

WES ECA Equivalency:

Bachelor of Science in Industrial Education - **Bachelor's degree (three years)**

Date of Evaluation: August 16, 2023

WORK EXPERIENCE:

January 05, 2017 to Present

**DEBONER & MEAT CUTTER & SLAUGHTERER BUTCHER
JACQUELINE'S MEAT SHOP**

Minanga, San Mariano, Isabela, Philippines

DUTIES AND RESPONSIBILITIES:

- Check the carcass inspect properly to determine if it is in good condition upon delivery.
- Clean the meat preparation counter to avoid contamination of the meat.
- Cutting the meat into primal cuts.
- Store the meat properly to maintain excellently quality.
- Prepared special cuts meat ordered in advance.
- De-boned meat according to buyer's request.
- Educate customer on their choice of meat desire.
- Ensured a clean, neat, and organized work area.
- Knowledge in sharpening knives.
- Cleaning and sanitizing of tools and equipment.

January 05, 2013 to November 30, 2016

**DEBONER & MEAT CUTTER
CUMARAT MEAT SHOP**

Santiago, City Isabela, Philippines

DUTIES AND RESPONSIBILITIES:

- Check the carcass inspect properly to determine if it is in good condition upon delivery.
- Clean the meat preparation counter to avoid contamination of the meat.
- Cutting the meat into primal cuts.
- Store the meat properly to maintain excellently quality.
- Prepared special cuts meat ordered in advance.
- De-boned meat according to buyer's request.
- Educate customer on their choice of meat desire.
- Ensured a clean, neat, and organized work area.
- Knowledge in sharpening knives.
- Cleaning and sanitizing of tools and equipment.

TRAINING ATTENDED:

**North Luzon Skills and Technical School
by Technical Education and Skills Development Authority (TESDA)**

Address: San Placido, Roxas, Isabela, Philippines

Certificate number: 23023102000417

Slaughtering Operation Swine NCII

ULI: TLA-83-827-02031-001

Date Issued: January 29, 2023

Expiry Date: January 28, 2028

**LOCAL GOVERNMENT UNIT – San Mariano
by Technical education and Skills Development Authority (TESDA)**

Barangay Sta. Filomena,

San Mariano, Isabela Philippines

Certificate number : 19023102021312

Driving NCII

ULI: TLA-83827-02031-001

Date Issued: June 04, 2019

Expiry date: June 03, 2024

SKILLS SUMMARY:

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- Ability to stand for extended periods of time.
 - Mature and responsible.
 - Have strong process orientation and good organizational skills with keen attention to detail.
 - Knowledge in computer (Microsoft word and Excel)
 - Driving
 - Customer service oriented.
 - Self-motivated and Resourceful
 - Can work even under minimum supervision.
 - Have a good learning attitude.
 - Ability to multitask.
 - Strong time management skills in order to ensure all work is completed by the end of the shift.
 - Knowledge of following instructions and learn new techniques.
 - Creative problem solving.
 - Possess a combination of strong work ethics and effective intrapersonal skills.
 - Have a good learning attitude.

REFERENCE:

ARSENIO PURRUGANAN

Slaughterhouse Senior Trainor
Technical School, Inc. Maharlika Highway, Barangay San Placido, Roxas, Isabela, Philippines
09161609521

DAVE JOHN N. CAGAYAN

Jacqueline's Meat Shop Co-Owner
Barangay Minanga, San Mariano, Isabela, Philippine
09334952195