



## CHRIS JOHN S. ASO

### Slaughterer/Deboner

Address: Purok Margarett, Visayan Village Tagum City, Davao del Norte, Philippines 8100

Contact No.: +639067603828

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## CAREER OBJECTIVES:

- To work as a slaughterer/Deboner and be of assistance in promoting the quality assurance of the company through profoundly full determination in handling thoroughly the significant standards in cutting meats to produce a good quality meat products.

## PERSONAL DETAILS

Age : 24 years old  
 Date of Birth : June 12, 1999  
 Place of Birth : General Santos City  
 Sex : Male  
 Height : 5'5  
 Weight : 72 kls.  
 Civil Status : Single  
 Religion : Roman Catholic  
 Mother's Name : Joey S. Aso  
 Occupation : Businesswoman  
 Father's Name : Christopher T. Aso  
 Occupation : Businessman  
 Language Spoken: English, Tagalog, Bisaya

## EDUCATIONAL ATTAINMENTS:

### Secondary:

- Arriessgado College Foundation Inc. Tagum City, Davao del Norte 2014-2015

### Vocational:

- SMAW NC II**  
Luwil Institute of Technology La Filipina, Tagum City 2022-2023
- Slaughtering NC I**  
Slaughterhouse Magdum, Tagum City 8100 2023-2024

## CERTIFICATION:

- Slaughtering Operation of Swine (COT)  
City Veterinary Office  
Tagum City, Davao del Norte

## WORK EXPERIENCE:

- SLAUGHTERER/DEBONER**  
DEDING MEAT VENDOR  
Stall No. 459 Meat Section, New Tagum Public Market, Magugpo West, Tagum City, Davao del Norte  
February 8, 2020 up to present

### Duties and Responsibilities:

❖ Cleaning the slaughter are before working	❖ Cutting, grinding and preparing meats for sale
❖ Preparing all materials, stunning knives prior to slaughtering	❖ Cleaning and maintaining tools and equipment and ensuring displays and signage are accurate and attractive
❖ Washing the animals before slaughtering	❖ Weighing, packaging, pricing, and displaying products
❖ Stunning the animal	❖ Keeping records, budgets, and inventory
❖ Scalding	❖ Performing quality inspections on meats and other products
❖ Dehairing	❖ Adhering to food safety and sanitation controls
❖ Evisceration	❖ Greeting and speaking to customers, providing advice, answering questions, and accepting orders or payments
❖ Beheading	❖ Coordinating deliveries or order pickups

## SKILLS/COMPETENCIES:

• Process Animal Carcasses	• Work in Cold Conditions
• Passion For Meat Preparation	• Sharpen Knives
• Slaughter Animals	• Cut and Trim Meat
• Deal with Killing Animal Processes	• Safety Standards
• Cut Meat Products	• Customer Service
• Cope with Blood	• Weighing and Packing Meat
• Management	• Food Safety
• Clean Carcasses	• Attention to Details

## WORK QUALITIES:

- I am a hardworking and diligent person and have a good ability of establishing harmonious relationship towards others and can work with minimal supervision under pressure. I am willing to be trained and can adopt the new learning experiences that the company might introduce.

## CHARACTER REFERENCES:

### JESUS G. EDULLANTES, DVM, MS

City Veterinarian  
 Skills Training Instructor  
 Tagum City, Davao del Norte  
 Mobile No.: 0927-531-3456

### LEONARDO BRIONES, JR.

Slaughter Master IV  
 Tagum City, Davao del Norte  
 Mobile No.: 0926-717-1459

### TERSA F. CANARECIO

Meat Dealer  
 Stall No. 459 Meat Section New Tagum Public Market  
 Magugpo West, Tagum City, Davao del Norte  
 Contact Number: 0920-391-8987