



JOHN KENNETH ENCINARES

BUTCHER / SLAUGHTERER /
FOOD HANDLER

CONTACT

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- 124 F.Manalo St., Calzada-Tipas,
Taguig City

EDUCATION

BS in Meat Technology

University of Eastern Philippines
Cataraman Northern Samar
2019 - 2023

KEY SKILLS

- Meat Cutting
- Deboning
- Food Handling
- Hygiene Practices
- Ethical Practices
- Team Collaboration
- Product Safety
- Equipment Operation
- Quality Control
- Processing Techniques

ABOUT ME

Passionate Slaughterer and Food Handler with a deep commitment to ethical practices and product safety. Seeking a role where I can leverage my skills in animal processing, food hygiene and regulatory compliance to contribute to contribute to a team dedicated to producing high-quality, safe, and responsibly sourced meat products.

EXPERIENCE

Butcher/ Meat Cutter/ Deboner/ Merchandiser

Paramount Human Resources Multi-Purpose Cooperative

October 2023 - PRESENT

Waltermart Bicutan

Swine / Cattle

177 E Service Rd, Parañaque, Metro Manila, Philippines

Responsibilities

- Wear Prescribed Uniform
- Prepare knife to sharpen
- Ensuring that all machine are in proper condition
- Calibrating thermometer and weighting scales
- Responsible for daily inventory
- Prepare Meat retail cuts using ban saw, meat slicer, meat grinder and knife
- Preparing different type of meat cuts, ensuring proper packaging, accurate weighting, and arranging them in an organized display
- Disassemble, clean and disinfect all utensils, tools, and machine

COMMUNICATION

Implemented new procedures and technologies that improved efficiency and streamlined operation.

BASIC INFORMATION

Birthdate : February 11, 1999
Age : 24
Height : 175cm
Weight : 70kg
Religion : Roman Catholic
Languages: Tagalog/English
Civil Status: Single

CHARACTER REFERENCES

Available upon request

Butcher/Slaughterer/Food Handler

Melly Palloc Meatshop

January 2019 - February 2023
Catarman Public Market
Swine / Cattle
Brgy. Narra, Catarman Northern Samar, Philippines

Responsibilities

- Wear Prescribed Uniform
- Prepare knife to sharpen
- Stunning
- Sticking
- Dehairing
- Gambrelling
- Evisceration
- Cleaning Offal
- Splitting
- Weighting
- Final Washing

SEMINAR ATTENDED

- **Slaughtering Operation (Swine) NCII**
- **360 hours ON-THE-JOB training in Different Established accredited by the NMIS**
- **Awareness Seminar on Food Safety**
- **Basic Principles of GMP, SSOP, HACCP**
- **Food Safety Training**
- **Product Orientation and Handling Meat Equipment**
- **Customer Service Training**
- **Occupational Safety and Health**

I hereby certifies that the above information is true and correct to the best of my knowledge belief.

ENCINARES, JOHN KENNETH A.

Applicant's Signature