

KRISTIANNE SANCHEZ POLONAN

kristiannepolonan30@gmail.com | 09164872443 | Capiz, Philippines

PROFESSIONAL SUMMARY

Dedicated and skilled professional with a proven track record as a Butcher and experience in the role of Steward/Messman. Adept at precision butchery techniques, meat handling, and ensuring the highest standards of food quality and safety. Proficient in all aspects of meat preparation, from cutting and deboning to creating custom cuts for diverse culinary needs. With a strong commitment to hygiene and cleanliness, I have effectively contributed to the smooth operation of kitchens and dining areas. Eager to bring my expertise in meat processing and kitchen management to a dynamic team, ensuring the delivery of top-notch products and services in the culinary industry.

SKILLS AND ABILITIES

- Meat Cutting
- Knife Handling Skills
- Attention to Detail
- Time Management
- Communication Skills
- Manual Dexterity
- Equipment Operation
- Organizational Skills
- Physical Skills
- Inventory Management
- Customer Service
- Teamwork
- Flexibility
- Multitasking
- Adaptability

WORK EXPERIENCE

Rublou Meat Products & Abattoir | Muntulupa City, Philippines

Oct 2020 - Oct 2023

Position: Butcher

- Expertly prepared a variety of cuts, ensuring the optimal utilization of meat and minimizing waste.
- Maintained a thorough understanding of different meat types, cuts, and quality grading.
- Ensured compliance with health and safety regulations in the handling and storage of meat products.
- Collaborated with suppliers to source high-quality meats, negotiating prices and quantities.
- Provided recommendations to chefs and kitchen staff on the selection and preparation of meat cuts.
- Developed and implemented efficient meat processing workflows to enhance productivity.
- Trained junior butchers in proper cutting techniques and safety protocols.
- Upheld cleanliness and sanitation standards in the butchery area.

OSM Maritime Services inc. | Manila, Philippines

Nov 2019 - Jul 2020

Position: Steward/Messman

- Managed the dishwashing process, ensuring the cleanliness and sanitation of all utensils, dishes, and kitchen equipment.
- Assisted in the preparation and serving of meals, adhering to portion control and presentation standards.
- Maintained the cleanliness of dining and living quarters, including regular cleaning and sanitization.

Island Overseas Transport Corporation | Madaluyong, Philippines Mar 2017 - Aug 2017

Position: Steward/Messman

- Oversaw the disposal of waste and recycling materials in an environmentally responsible manner.
- Managed inventory of cleaning supplies and notified appropriate personnel for restocking.
- Assisted kitchen staff with basic food preparation tasks during peak hours.

Island Overseas Transport Corporation | Madaluyong, Philippines Apr 2015 - Dec 2015

Position: Steward/Messman

- Operated and maintained cleaning equipment, such as dishwashers and industrial cleaning tools.
- Collaborated with kitchen and service staff to ensure a seamless and efficient operation.
- Responded promptly to cleaning and maintenance requests from kitchen and dining area personnel.

TRAININGS AND CERTIFICATIONS

- "Orientation/Seminar On Good Hygienic Slaughtering Practices" at D' Rising Sun Training Center, 2023
- Retail Meat Cutting Training at IVTSSI-Butchery Training School Philippines, 2023.
- Slaughtering operation (Swine) NCII at D' Rising Sun Training Center Phil, Inc., 2023

EDUCATION

John B. Lacson Foundation Maritime University | Philippines 2010 - 2011

Deck Seafaring NCII

Capiz National High School | Philippines 2004 - 2005

Secondary