



ALEX O. CODILLA

OBJECTIVE

To obtain a position that best fits my qualification, to develop my talents and skills for continuous career development.

WORK EXPERIENCE

MAJESTIC RESTAURANT BUTCHER/MEAT CUTTER

SM Seaside Mambaling Cebu City,
Philippines 6000

JULY 26, 2022-PRESENT

- To cut and trim meat from larger, wholesale portion into chops, steaks and other cuts.
- Cleaning and maintaining tools and equipment
- Sorting meat and labeling packages
- Deboning, trimming and tying.

Ellen's Meat Shop Butcher/Meat Cutter

Ramos Market, Cebu City Philippines 6000

June 30, 2018-June 25, 2022

- To cut and trim meat from larger, wholesale portion into chops, steaks and other cuts.
- Cleaning and maintaining tools and equipment
- Sorting meat and labeling packages
- Deboning, trimming and tying.

CONTACT NO.

09053097696

Gmail:

alexcodila5@gmail.com

Age: 39

Height: 5'6

Weight: 73kg

Gender: Male

Religion: Roman Catholic

Address:

775 D Jakosalem St. Cebu
City Cebu, Philippines 6000

SKILLS

- Ability to cook variety of dishes
- Ability to handle tools and equipment used in butchering and slaughtering
- Well versed in food safety and sanitation
- Excellent in knife handling
- Fast learner
- Ability to multitask
- Team player

Trainings and Certificates

- TESDA NC II Slaughtering Operations(SWINE)
- Certificate of training - Buglas Institute of Butchering & Slaughtering Corp. BIBS CORP
- Certificate of Completion Supervised Industry Learning (Slaughtering Operation Swine)
- Basic Emergency Care/Basic Life Support Training
- Practicing Covid-19 Preventive Measures in the Workplace

Golden Cowrie Restaurant Butcher/Meat Cutter

Kasambagan, Cebu City Philippines 6000
October 1,2015-January 9,2017

- To cut and trim meat from larger,wholesale portion into chops,steaks and other cuts.
- Cleaning and maintaing tools and equipment
- Sorting meat and labeling packages
- Deboning,trimming and tying.

Golden Cowrie Restaurant Butcher/Meat Cutter

Kasambagan, Cebu City Philippines 6000
July 1,2014-September 30,2015

- To cut and trim meat from larger,wholesale portion into chops,steaks and other cuts.
- Cleaning and maintaing tools and equipment
- Sorting meat and labeling packages
- Deboning,trimming and tying.

United Resources Workers Cooperative Golden Cowrie Native Restaurant Commisary Butcher/Meat Cutter

Medalle Building Jones Avenue, Cebu City
Philippines 6000

May 1,2010-June 30,2014

- To cut and trim meat from larger,wholesale portion into chops,steaks and other cuts.
- Cleaning and maintaing tools and equipment
- Sorting meat and labeling packages
- Deboning,trimming and tying.

EDUCATIONAL ATTAINMENT

Secondary:

Abellana National
School(2002-2003)

Elementary:

Zapatera Elementary
School(1998-1999)

Asia Pro Cooperative (Golden Cowrie Native Restaurant)

COOK

Lahug, Cebu City Philippines 6000

August 16,2009-April 30,2010

- FOLLOW RECIPES, including measuring, weighing and mixing ingredients
- Ensuring that food is prepared and cooked to the correct specification
- Keeping the kitchen clean and organize
- Following food safety procedure

GOLDEN COWRIE

Native Restaurant COOK

Lahug, Cebu City Philippines 6000

February 24,2009-July 23,2009

- FOLLOW RECIPES, including measuring, weighing and mixing ingredients
- Ensuring that food is prepared and cooked to the correct specification
- Keeping the kitchen clean and organize
- Following food safety procedure

References:

Cristy Abejuela

Majestic Restaurant Manager

09238421122

Engr. Benjamin P. Agustin

Talisay City Livestock and Poultry Center

Slaughter House Manager

09477584907

Enr. Jose Ronnie A. Fortin

BIBS CORP-Slaughtering lead instructor

and Assesor

09177910453

Helen Canen

Helen's Meat Shop Owner/ Manager Ramos Cebu City

09233430468

Theresa Dianio

Human Resource Manager

Cebu Golden Restaurant Inc.

(032)-231 2481