



IVY CLEO I. GAVINO

Slaughter Woman / Butcher

Contact No.0991-431-9692

Email: ivycleogavino09@gmail.com

CAREER OBJECTIVES:

A competent and reliable Butcher who has superb knife skills and a proven record of successful retail and commercial butchering. I am good at working in a front line position dealing with members of the public. I am more than able to work in a physical environment, where I need to lift heavy loads and remain standing on my feet for a long period of time. In addition to this I am expert at using my butchery skills to take business forward, and have a track record of helping other employees to reach sales targets and increase profitability. Right now, I am looking for suitable position with a company that has an excellent reputation.

PERSONAL INFORMATION:

- Address: Purok 3, Anahaw, Brgy. Tuganay, Carmen, Davao del Norte
- Birth Date: March 09, 1992
- Birth Place: Carmen, Davao Del Norte
- Height: 158 cm
- Weight: 63 kg
- Status: Married
- Spouse: Joemar M. Gavino
- Religion: Roman Catholic
- Citizenship: Filipino
- Mother's Name: Fe B. Ibarra
- Father's Name: Cleo B. Ibarra

ACADEMIC QUALIFICATIONS:

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|-------------------|---|-----------|
| Secondary | Carmen National High School Carmen, Davao Del Norte | 2007-2008 |
| Elementary | Carmen Central Elementary School Carmen Davao Del Norte | 2003-2004 |

Work experience:

Date : January 18, 2020 to present
Position : Slaughter Woman / Butcher
Meat shop Name : **LEAH' MEAT SHOP**
Address : Stall No. 30, Purok 7, Ising, Carmen, Davao Del Norte, 8101

JOB DESCRIPTION AS SWINE SLAUGHTERER:

- Performs standard operating procedure in Slaughtering Operation at Tagum City. Slaughterhouse (Producer of World Class Butchers)
- Participates in workplace communication and work in team environment.
- Practices career professionalism and apply food safety and sanitation.
- Cleaning the slaughter area before working.
- Inspecting of animals one day before slaughtering.
- Unloading animals carefully to avoid stress and injuries at the same time checking the condition.
- Animals are rested and fast before slaughtering.
- Washing the animals prior to slaughter.
- Driving animals to the slaughter area patiently to avoid injuries and stress.
- Stunned animals using stunning knives.
- Shackling animals using shackling chain for the sticking process where blood drain freely.
- Sticking is done properly to avoid incomplete bleeding. Complete bleeding is obtained to produce quality meat.
- Evisceration
- Splitting and quartering. Washing the carcass to avoid any contamination by using clean water.
- Weighing
- Dispatching the carcass to the stall at public market
- Selects, cuts, trims, prepare and arrange meat for sale or supply.
- Storing meat appropriately to avoid contamination of living microorganism.
- Preparing and weighing meat for customers including cutting, boning, slicing and trimming.
- Using machinery to prepare meat.
- Serving customers over the counter
- Initiates report and updating to employer for the improvements of quality and standard meat products.

AREAS OF EXPERTISE:

- Butchery
- Meat Preparation
- Stunning
- Sticking
- Skinning
- Trimming
- Evisceration
- Deboning
- Cutting Meats
- Butcher Operation
- Weighing meat

Character References:

JESUS G. EDULLANTES, DVM, MS

City Veterinarian

Skills Training Instructor

Tagum City, Davao Del Norte

Phone Number: +63(927)-531-3456

LEONARDO BRIONES, JR.

Slaughter Master IV

Tagum City, Davao Del Norte

Phone Number: +63(926)-717-1459

LEAH C. AGUALAN (Proprietor)

Stall No. 30, Purok 7, Ising, Carmen, Davao Del Norte

Phone Number: +63(991)-219-8826 / +63(920)-127-5694

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



IVY CLEO I. GAVINO

Applicant