



# Harold O. Argallon

## Butcher/Deboner

### My Contact

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📍 Bagong Buhay Village. Cabaguio Avenue. Agdao Davao City, Philippines

### Personal Data

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Age : 34 years old  
Date of Birth: August 1989  
Place of Birth: Davao City  
Civil Status: Single  
Sex: Male  
Nationality: Filipino  
Religion: Roman Catholic  
Height: 5'6"  
Weight: 68 kg.  
Language Spoken: Bisaya, Tagalog, English

### Education Background

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- **Secondary**  
*Sta. Ana National High School*  
Completed in 2006-2007
- **Tertiary**  
*AMA Computer College*  
Undergraduate 2007-2012

### Character Reference:

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Jerome P. Junsay  
Butcher / Deboner  
Emiliano Domper Jr. Meatshop  
Brgy. Catalunan Grande, Davao City  
Contact No.: +63 946 067 2577

Emiliano Monares Domper Jr.  
Owner (Eds Meatshop)  
Contact No.: +63 951 062 2705  
Email: domporbadon@gmail.com

### Career Objective

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Seeking an entry-level position as a Butcher/Deboner to begin my career in abroad in high level professional environment. To secure employment with reputable company, where I can enhance and utilize my skills, capabilities and knowledge in an organization which recognize the value of hard work, and trust me with responsibilities and challenges.

### Professional Experience

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#### Deboner / Meat Cutter

Eds Meatshop (Emiliano Monares Domper Jr.)  
Stall #230 Meat Section MB-6,  
Bankerohan Public Market,  
Brgy. 5-A Pob. District, Davao City  
April 20, 2018 up to present

### Skills

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- Strong communication, task management and customer service skills.
- Strong time management skills to ensure all works is completed by the end of the shift.
- Knowledge of food hygiene and safety protocol requirements.
- Can work under minimum supervision.
- Knowledge of following instruction and learn new technique.
- Ability to use knives and other cutting tools.

### Duties and Responsibilities

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- Cleaning the entire store before starting the operation.
- Receiving, checking and storing meat after delivery.
- Slice, debone or ground the meat.
- Meats are cut or prepared according to specifications or client's request.
- Display, weight and wrap meat products.
- Ensure health and sanitation requirements, clean the tools in the workspace.
- Disassemble, clean and disinfect all utensils, tools, knives and machines.

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I therefore attest that the foregoing information mentioned above is true to the best of my knowledge.

  
**HAROLD O. ARGALLON**  
Applicant