



EDUARD CAMALE BAHINTING

OBJECTIVE

Skilled and experienced butcher seeking a challenging position in a renowned meat processing facility. Dedicated to delivering exceptional quality cuts of meat and ensuring customer satisfaction. Committed to maintaining strict hygiene and safety standards while adhering to industry regulations. Looking to contribute my expertise in meat preparation and carving techniques to a dynamic team.

CONTACT



0956-211-3016



eduardcamalebahinting@gmail.com



Purok 3 Zuluaga, Tibungco,
Davao City Philippines 8000



October 16, 1996

SKILLS

- Fast Learner
- Hard Working
- Negotiation
- Critical Thinking
- Active Listening

EDUCATION

F. BUSTAMANTE NAT'L HIGH SCHOOL

April 2011- May 2014

TECHNICAL EDUCATION AND SKILLS AUTHORITY

Feb 2021- June 2021

EXPERIENCE

DEBONING AND SLAUGHTERING

Contora Halal Slaughterhouse

March 2019- May 2022

- Inspecting meat quality and process according to shop standards.
- Maintained superior level of cleanliness to reduce risk of foodborne illness or cross contamination.
- Cutting, grinding and preparing meats for sale. Cleaning and maintaining tools and equipment and ensuring displays and signage are accurate and attractive. Weighing, packaging, pricing, and displaying products. Keeping records, budgets, and inventory.
- Worked closely with master butcher to learn technique and safety with equipment.
- Comprehend and maintain food safety standards according to regulatory agency requirements.
- Applying Safety Procedure (PPE)

REFERENCES

ALHAYYA D. CONTORA

- Operation Manager
- Contorahalalslaughterhouse@gmail.com
- 0909-400-9321

JONATHAN C. TORRES

- Meat Inspector
- thantorresjr@gmail.com
- 0975-898-6170