

JEDEL CO VILBAR

BUTCHER



PROFILE

A Skilled butcher, competent and reliable, superb in knife skills and slaughter. I am fast to work and does my best performance and gives quality in my works. I see it as my duty to work better for the good of my company as a valued worker.

09059055417
jedelcopatac@gmail.com
Mantalongon, Dalaguete, Cebu, Philippines

SKILLS

- All kinds of meat cutting
- Deboning
- Cutting carcass
- Eviscerate in 1 minute and 30 seconds
- Beheading with 30 seconds
- Can lift 100 kilos
- Strong Communication

PERSONAL SKILLS

- PASSIONATE
- FORWARD THINKING
- FOCUSED AND HARD-WORKING
- CAN WORK WITH A TEAM

EDUCATION

SECONDARY SCHOOL

- Mantalongon ALS Center

CERTIFICATION

KNIFE SKILLS

March 29, 2022 - May 2, 2022
Butchery and meat cutting
NC II
April 20, 2022
Slaughtering Operation (Swine)

CHARACTER REFERENCE

- Gerald Jhon Benosa
Instructor -Meat cutting
Esynergy International Training school
09166809177
- Rey Espinas Duquesa
Head Butcher
JDC Outlet
09709053183
- Aira Mae S. Labin
Supervisor
Puregold - Molino
09567528453

EXPERIENCE

ASSISTANT BUTCHER

JDC - South Meats
Esynergy International Training School
April 4, 2023 - present

BUTCHER

JDC
NVE Solution Manpower Services
September 2, 2022 - March 2, 2023

- Working with team in a busy environment. Primarily responsible for cutting meat into cooking cuts.
- Dealing with customers with smile.
- keeping meat @ contamination by ensuring the area safe and clean.
- Ensuring the availability of wide range of quality well cut meat.
- Cutting, Deboning and trimming meat that keep wastage to a minimum.
- Know to dismantle and reassemble Butchery machine before and after cleaning.
- Weighing meat exactly according to customers requirement, wrapping properly and giving to customers with a smile.
- Recording daily sales, weekly and monthly inventory.
- Cleaning and organizing storage and stock according to cut.

BUTCHER

SAMMY's Meat Shop
February 2, 2019 - February 6, 2022

DRIVER

HOLIDAY TAXI
Dec. 20, 2015 - January 15, 2019
Taxi driver

SKILL AND COMPETENCIES

- Reduce meat wastage wherever possible by cutting skillfully and carefully.
- Able to work on cold refrigerated rooms where the meat stored.
- Have high standard of personal hygiene, ethics and professionalism.
- Knowledge in standard process in slaughtering pigs like stunning, shackling, lifting, scalding, de- hairing, gambrelling, singeing, open chest bone, evisceration, removal of sex organ and splitting.
- Driving