



James M. Forteo

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Lado Del Rio Compound, San Placido Roxas Isabela Philippines

An accomplished and conscientious slaughterer, I bring to the table a blend of unparalleled skill in the art of humane butchery and a commitment to elevating industry standards. Proficient in precision cutting techniques and adhering to stringent safety protocols, I am now seeking a role where my expertise can not only optimize production efficiency but also contribute to the ethical and sustainable practices within the meat processing landscape. With a passion for quality craftsmanship and a keen eye for detail, I aim to make a meaningful impact on both product excellence and animal welfare in a progressive organization that values innovation and integrity in its operations.

Educational

HIGHSCHOOL

Las Piñas National High School
Year: 2000-2004

ELEMENTARY

Bernardo College
Year: 1994-2000

Personal Info

Birthdate: **May 14, 1987**
Age: **36 years old**
Gender: **Male**
Height: **5'6"**
Weight: **155 lbs**
Civil Status: **Single**
Religion: **Roman Catholic**

Certifications

SLAUGHTERING OPERATIONS (SWINE)

TESDA NATIONAL CERTIFICATE II

Maharlika Highway San Placido, Roxas Isabela
Year: 2023

IELTS Band Score

Listening **7.0**
Reading **5.5**
Writing **5.5**
Speaking **5.5**

Character Reference

ROBERTO C. CORPUZ

School Admin | NELSTS Roxas
0969-171-7162

Professional Experience

LGU ROXAS DOUBLE A SLAUGHTER HOUSE ROXAS ISABELA

SLAUGHTER MAN | MAY 2020 TO PRESENT

- Safely and skillfully handle swine before and during the slaughtering process, employing techniques to minimize stress and ensure the welfare of the animals.
- Perform swine slaughtering activities with precision and expertise, adhering to established protocols and ethical standards to ensure humane treatment.
- Operate and maintain swine-specific slaughtering equipment, including stunning devices, knives, and other tools, following safety guidelines and manufacturer instructions.
- Monitor and maintain the quality of pork products by following established procedures for inspection, dressing, and processing, ensuring compliance with hygiene and sanitation standards.
- Adhere to local, state, and federal regulations governing swine slaughtering, food safety, and animal welfare to ensure the facility's compliance with industry standards.
- Work collaboratively with other members of the slaughterhouse team, including butchers, inspectors, and supervisors, to ensure a seamless and efficient workflow.
- Follow safety protocols and guidelines specific to swine slaughtering to prevent accidents and injuries, utilizing personal protective equipment (PPE) and participating in safety training programs.

RAFFLES AND FAIRMONT HOTEL MAKATI CITY

COMMIS | MAY 2016 - MARCH 2020

- Assisting in the food preparation process
- Cooking and preparing elements of high quality dishes
- Preparing vegetables, meats and fish
- Assisting other Chefs
- Helping with deliveries and restocking
- Assisting with stock rotation Cleaning stations
- Contributing to maintaining kitchen and food safety standards.

Skills and Core Competencies

I bring a wealth of expertise to the meat processing domain, demonstrating proficiency in humane and efficient animal processing. My capabilities include precise handling of livestock, adherence to ethical and regulatory standards, and ensuring the welfare of animals throughout the slaughtering process. I possess a deep understanding of anatomy and cutting techniques, enabling me to optimize meat yield while maintaining quality. With a strong commitment to safety and hygiene practices, I contribute to the production of high-quality meat products. My skills extend to the effective use of specialized tools and equipment, as well as collaboration with teams to streamline operations.