



SHARY C. SECUYA

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International Village Las Piñas City, Philippines , 1740

“To take up a challenging career and grows with honesty, loyalty, good relationship, and best performance and translate my experience, knowledge, skills, and abilities into value for an organization.”

CUSTODIAN AND MEAT CUTTER

DSD Meatsmart Corp. (Monterey Meatshop Franchise / Parañaque City, Philippines

July 2018 - Present

- Cutting and trimming meats
- Preparing-processing meats and ingredients for making small goods using food processing machines like band saw, meat slicer and meat grinder
- Ordering/receiving meats and ingredients use for food processing
- Preparing all marinated and ready to eat products accredited for store selling.
- Cutting and trimming meats for commercial selling, preparing customized orders.
- Assisting customers
- Breaking down pork carcass from primal to secondary primal
- Weighing and labeling meat packages
- Keeping store records, Handling POS Machine, Issuing Official receipts to customers

MEAT MERCHANDISER

Farm To Table Meatshop (Monterey Meatshop Franchise) / Parañaque City, Philippines May 1, 2013 - August 31, 2016

- Cutting and trimming meats
- Preparing-processing meats and Ingredients for making small goods using food processing machines like Band saw, meat slicer and meat Grinder
- Ordering/Receiving Meats and Ingredients use for food Processing
- Preparing all marinated and ready to eat products accredited for store selling.
- Cutting and Trimming Meats for commercial selling, preparing customized orders.
- Assisting customers
- Breaking Down Pork Carcass from primal to secondary primal
- Weighing and labeling meat packages

UNIVERSITY OF SOUTHEASTERN PHILIPPINES

Bachelor of Science in Statistics

Davao City

School Year : 2009 - 2011

SANTA ANA NATIONAL HIGH SCHOOL (ALTERNATIVE LEARNING SYSTEM)

Davao City

School Year : 2008

VERGON VILLE ELEMENTARY SCHOOL

School Year : 2002

INTRODUCTION TO FOOD PROCESSING

TESDA Online Program

August 24, 2022

PROCESSING FOOD BY SALTING, CURING AND SMOKING

TESDA Online Program

July 27, 2022

PRODUCT ORIENTATION, CUSTOMER SERVICE AND FOOD HANDLING TRAINING

BOUNTY Fresh Food Inc.

May 4, 2018

- Knowledge of animal anatomy
- Knowledge of meat cutting and techniques
- Ability to use knives and other cutting tools
- Knowledge of food hygiene and safety requirements
- Precision and physical strength
- Ability to lift heavy equipment
- Knowledge in food processing and safety
- Ability to stand for extended period of time
- Knowledge of following instructions and learn new techniques
- Strong time management skills in order to ensure all work is completed by the end of shift
- Customer Service Oriented



Birthdate : June 7, 1990
Age : 32
Status : Single
Gender : Female
Citizenship : Filipino
Weight : 68kgs
Height : 146 cm
Language : Filipino & English