



ALFIE T. ABUDA

BUTCHER/MEAT CUTTER

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✉ afieabuda31@gmail.com

📍 Boloc-Boloc, Sibulan
Negros Oriental

EDUCATION

Bachelor of Science in Computer Engineering

ACSAT 2006 - 2013

PERSONAL INFORMATION

Place of Birth: Jimalalud, Negros Oriental

Date of Birth: 22nd of November, 1989

Civil Status: Married

Height: 5'4

IELTS Band Scores: Listening: 5.5

Speaking: 5.0 Reading: 3.5 Writing:

5.5 Overall: 5.0

LANGUAGE

English, Tagalog, and Cebuano

REFERENCES

Andeline D. Tan

Andeline Tan's Meatshop/owner

Phone: +63 9387369971

John Paul G. Ausejo

Meat cutter

+519 760 6721

Cargill Meat Solutions

26 Victoria Road North NIE

567, Guelph Ontario Canada

WORK EXPERIENCE

● **Company Name** | Andeline Tan's Meat Shop

Jan 15, 2021- August 30, 2022

October 25, 2022- Present

Butcher/ Meat cutter

- Completing the full butchering on pork and beef.
- Cuts, Trims, Bones, Ties and Grind Meats using butcher's cutlery and powered equipment.
- Slicing and processing product to meet specific orders including private processing.
- Weighs and Packs meat product for individual orders.
- Maintain clean and sanitize work and display area in the meat shop.

● **Company Name** | Iranian Hospital

November 25, 2013-March 10, 2020

Kitchen Staff

- Cleaning all dishes, work stations, cooking equipment, and food storage areas in accordance with food safety regulation.
- Storing ingredients according to prescribed food safety regulations.
- Assisting with the monitoring of inventory.
- Reporting all damaged or faulty equipment to the kitchen Manager.
- Apportions and places food servings on plates and trays according to diet list on menu card.
- Serves trays to patients.
- May record amount and types of special food items served to patients.
- May assemble and serve food items to hospital staff in cafeteria.
- Assist in preparing dishes for patients following doctors' instructions for each patient.
- Assemble and serve food items to hospital staff members by following daily menus.
- Assist in washing and drying dishware, glassware, and flatware.
- Prepare food items such as fruits, vegetables and meats by cutting, dicing and slicing them.
- Ensuring the food preparation areas are clean and hygienic
- Cleaning the food preparation equipment, floors and other kitchen tools or areas.

SEMINARS AND TRAININGS ATTENDED

Butchering/Meat Cutting/ Deboning- June 25, 2023

Buglas Institute of Butchering and Slaughtering Corporation

FOOD SAFETY HANDLERS SEMINAR- July 9, 2023

Republic of the Philippines City Health Office Dumaguete City

Red Cross Emergency First Aid Training- May 25, 2023

Philippine Red Cross Negros Oriental Chapter