

# ROMER LAZOTA CUEVAS

Purok 1, San Isidro, Talakag 8708, Bukidnon,  
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## PROFESSIONAL SUMMARY

Passionate, dedicated and hardworking professional butcher. Over 1 year of professional experience working as a store -front butcher handling in meat preparation and butchery operations. Proven expertise in cutting, trimming and de-boning of meat, implementing new cutting techniques and ensuring high-quality products. Strong communication skills and customer – centric approach. Completed training on Retail Meat Cutting and Slaughtering Operations (SWINE). Academic Excellence Awardee on Slaughtering Operations. Fluent in English. Enthusiastic about contributing to a reputable butcher company's mission to deliver exceptional and high-quality meats.

## WORK EXPERIENCE

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### Butcher

June 2023 – Present

iFresh Corporation, 1605 F. Ortigas Jr. Rd, Ortigas Center, Pasig, Metro Manila  
Consignor of Savemore Market, Kauswagan, Cagayan de Oro City, Misamis Oriental 9000

- Receive, inspect and store meat upon delivery.
- Cut, trim, de-bone, and grinding meats for sale.
- Sharpens knives and adjust cutting equipment.
- Cleaning and maintaining tools and equipment to maintain health and sanitation standards.
- Weigh, label and ensuring displays and signages are accurate and attractive.
- Greeting and speaking to customers, providing advice, answering questions and accepting orders.
- Store meat in freezers at the required temperature.
- Inventory and sales.

### Butcher Trainee

April 2023 – April 2023

S&R Membership Shopping Club

- Cut, trim, bone and otherwise prepare custom and/or standard cuts of meat.
- Prepare meat for special displays and/or delivery.
- Arrange cuts of meat and place them in an attractive manner in the display case so that customers will wish to purchase them.
- Weigh, label and price a variety of cuts of meat for on-demand selections by customers in an efficient manner that keeps customers satisfied.
- Prepare meat into forms ready for cooking using a variety of actions, including boning, tying, grinding, cutting and trimming to make it easier for customers.
- Maintain and clean the meat preparation counter to reduce the risk of food contamination and adhere to food safety guidelines.

### On – the Job Training

February 2023 –March2023

### Slaughtering Operations (SWINE)

Municipal Slaughterhouse, Pul-oton, Manolo Fortich, Bukidnon

- Handles and sharpens knife.
- Apply food and safety sanitation.
- Implement environmental policies and procedures.
- Perform initial preparations and final procedures.
- Cleaning and sanitizing tools, equipment and facilities.
- Participated in workplace communication.

## CORE SKILLS

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- Proficiency on sharpening, handling and using of butcher's knife safely and effectively.

- Knowledge of meat processing, preparation and packaging
- Handles butchering tools and equipment.
- Meat cutting and deboning techniques.
- Knowledge on occupational health and safety procedures
- Knowledge on food safety and sanitation
- Slaughtering operation procedures
- Time Management
- Customer Service Skills
- Teamwork and Organization
- Inventory and sales.
- Team Player
- Keen on details.
- Decision making and Problem Solving
- Ability to lift heavy objects.

## EDUCATION

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**Diploma in Information Technology and Visual Graphic Design** June 2014 – April 2016  
 Iligan Computer Institute · Bugo, Cagayan de Oro City, Misamis Oriental, Philippines 9000

**Secondary School Diploma** June 2005 – 2011  
 Talakag National High School · Talakag 8708, Bukidnon, Philippines

## TRAININGS, AWARDS & CERTIFICATES

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**Certificate of Training** April 2023 – April 2023  
 S&R Membership Shopping Club and Infinity Vocational and Training School Inc.

**CERTIFICATE OF TRAINING** April 2023  
 Retail Meat Cutting · Technical Education and Skills Development Authority and Infinity Vocational and Training School Inc.

**FOOD HANDLER'S SEMINAR** February 2023 – February 2026  
 City Health Office, Cagayan de Oro City  
 Sanitation Code of the Philippines P.D 856

**CERTIFICATE OF TRAINING** February – March 2023  
 Municipal Slaughterhouse · On – the Job Training

**CERTIFICATE OF TRAINING** March 2023  
 Program Completion · Slaughtering Operations (SWINE) NCII · MMS – DTCC

**NATIONAL CERTIFICATE II ON SLAUGHTERING OPERATIONS** June 6, 2023 – June 5, 2028  
 Technical Education and Skills Development Authority

**ACADEMIC EXCELLENCE AWARD** July 5, 2023  
 Slaughtering Operations (SWINE)

## REFERENCES

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Sarah S. Guzman Supervisor – CRH CDO +639976191667  
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