



SALVADOR CARBONEL BUENO

PROFILE

To work full time in an institution that focuses and enhances my skills, a responsible and challenging entry level that will utilize my education and enhance my interpersonal ability for personal growth. A hardworking person, seeking opportunity to enhance skillset. Dedicated to building and strengthening relationships with clients, colleagues and management. Provides a positive attitude in the workplace and takes direction easily. Efficient worker who is task-oriented and reliable. Highly adaptable, positive and resilient. Motivated to learn, grow and excel.



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salvadorbueno1986@yahoo.com



Zone 1 brgy. Imelda, San Jacinto
Pangasinan 2431, Philippines

PERSONAL DETAILS

Birthdate : April 30, 1986
Birthplace : Aglipay, Quirino
Age : 38
Height : 5'5"
Weight : 73 kg
Civil Status : Single

LANGUAGES

- English
- Tagalog
- Ilocano

EDUCATION

Tertiary **Associate in Information Technology**

Quirino State College
S.Y. 2005

Secondary
Quirino State College Laboratory High School
S.Y. 2003

Primary
Andres Bonifacio Elementary School
S.Y. 1999

PROFESSIONAL EXPERIENCES

Meat cutter and Meat Deboner **Jerry's Meatshop Wholesale and Retail**

Pozurrobio, Pangasinan, Philippines
July 2022 - Present

- Cuts Meat
- Debones Meat
- Split and quarter Carcass
- Washes, turns and weight carcass
- Delivers carcasses in meat shop
- Help sell meat product at the meat shop

Butcher/Slaughterman **Mangaldan Municipal Abattoir**

Mangaldan, Pangasinan, Philippines
February 2018 - May 2022

- Unloading, moving and controlling the animals when they are first brought to the abattoir.
- Stunning the animals using electrical equipment.
- Humanely killing the animals, quickly, clearly and painlessly while they are unconscious.
- Removing some of the inedible parts of the carcass such as the hooves
- Moving some of carcasses around the meat areas, without damaging the meat, and putting them on to a production line.
- Removing internal organs immediately after slaughter.
- Shaved and singed carcasses and washed them in preparation from further processing.
- Prepare special cuts of meat ordered by customers.
- Demonstrate ability to manage multiple tasks while remaining adaptable and flexible.
- Worked with co-workers to complete tasks.
- Cleaning floors, tools and equipment to high standards.

Production/Machine Operator
Prosperity Dielectric Corporation

Taoyuan District, Taiwan
May 05, 2008 – August 18, 2017

- Calibrate the machine before the production begins.
- Ensure the machines are regularly checked and cleaned.
- Monitor and control the machine performance and settings.
- Regularly conduct tests of the machines performance and operating capacity.
- Inspect machinery with appropriate tools.
- Feed raw materials into semi-automated machines and help the assembly line

TRAINING AND SEMINAR

Slaughtering Operation (SWINE) NCII

valid until October 12,2028
MMS Development Training Center TESDA Accredited-Urdaneta

CHARACTER REFERENCES

Jeff Roy C. Barbosa

Trainer and Assessor
MMS Development TESDA
09360530867

Francis Joseph S. Santos

Meat Inspector
Mangaldan Abattoir
09985604519

Jerry D. Ferrer

Meat Shop Owner
Pozurrobio Public Market
09053152293

I hereby certify that information are true and correct to the best of my knowledge and belief.

SALVADOR CARBONEL BUENO

Applicant's Signature