

# RHEEJEM B. TAN

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VISAYAN VILLAGE, TAGUM CITY DDN  
BIRTHDAY : JANUARY 06, 1985  
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## OBJECTIVE

TO OBTAIN A POSITION AS A BUTCHER/MEAT CUTTER/SLAUGHTERER/DEBONER WHERE I CAN UTILIZE MY SKILLS AND EXPERIENCE TO CONTRIBUTE TO THE SUCCESS OF THE COMPANY.

## EDUCATIONAL ATTAINMENT

TERTIARY : **UNIVERSITY OF MINDANAO UM TAGUM**  
COURSE : BACHELOR OF SCIENCE IN COMPUTER SCIENCE  
YEAR GRADUATED : 2005-2006

SECONDARY : **UNIVERSITY OF MINDANAO UM TAGUM**  
ADDRESS : TAGUM CITY DAVAO DEL NORTE  
YEAR GRADUATED : 2000-2001

PRIMARY : **VISAYAN VILLAGE CENTRAL ELEMENTARY SCHOOL**  
ADDRESS : TAGUM CITY DAVAO DEL NORTE  
YEAR GRADUATED : 1996-1997

## WORK EXPERIENCES

COMPANY'S NAME : **TOBING'S MEAT WHOLESALING**  
PROJECT/JOBSITE : STALL NO. 443 MEAT SECTION  
TAGUM PUBLIC MARKET, TAGUM CITY  
POSITION : BUTCHER/MEAT CUTTER/SLAUGHTERER/DEBONER  
PERIOD : JANUARY 20, 2019 UP TO PRESENT  
CONTACT NO. : +63977-633-5083/+63991-309-5034

### JOB RESPONSIBILITIES:

- CLEANING THE SLAUGHTER AREA BEFORE WORKING.
- INSPECTING OF ANIMALS ONE DAY BEFORE SLAUGHTERING.
- PREPARING ALL MATERIALS, STUNNING KNIVES PRIOR TO SLAUGHTERING.
- UNLOADING ANIMALS CAREFULLY TO AVOID STRESS AND INJURIES AT THE SAME TIME CHECKING CONDITION.
- ANIMALS ARE RESTED AND FAST BEFORE SLAUGHTERING.
- SECURING PPE (PERSONAL PROTECTIVE EQUIPMENT'S).
- MAKING SURE THAT KNIVES ARE SHARPENED AND IN PERFECT WORKING CONDITION.
- WASHING THE ANIMALS BEFORE SLAUGHTERING.
- STUNNED ANIMALS USING STUNNING KNIVES.
- SHACKLING ANIMALS USING SHACKLING CHAINS FOR THE STICKING PROCESS WHERE BLOOD DRAINS FREELY.
- BEHEADING: REMOVING OF THE ANIMAL'S HEAD.
- REMOVAL OF FRONT FEET
- PARTIAL FLAYING.
- GAMBRELLING; FINAL FLAYING IS DONE PROPERLY TO AVOID CARCASS CONTAMINATION FOR THE CATTLE.
- REMOVING OF TAIL.
- EVISCERATION.
- SPLITTING AND QUARTERING.
- REMOVAL OF HIND FEET.
- WASHING THE CARCASS TO AVOID ANY CONTAMINATION BY USING CLEAN WATER

- RECEIVE, INSPECT, AND STORE MEAT UPON DELIVERY
- SHARPEN KNIVES AND ADJUST CUTTING EQUIPMENT
- CUT, DEBONE, OR GRIND PIECES OF MEAT, INCLUDING PREPARING ORDERS TO CUSTOMERS' SPECIFICATIONS
- WEIGH AND WRAP MEAT OR MEAT PRODUCTS FOR DISPLAY OR TO FULFILL CUSTOMERS' ORDERS
- CLEAN EQUIPMENT AND WORK AREAS TO MAINTAIN HEALTH AND SANITATION STANDARDS
- STORE MEATS IN REFRIGERATORS OR FREEZERS AT THE REQUIRED TEMPERATURE
- MONITOR INVENTORY AND SALES TRENDS AND ORDER MEAT.

## SKILLS

- PRACTICING BASIC OCCUPATIONAL HEALTH AND SAFETY PROCEDURES.
- APPLYING FOOD SAFETY SANITATION
- IMPLEMENTING ENVIRONMENTAL POLICIES AND PROCEDURES

## REFERENCES

### **CHRISTOPHER B. OCHIA**

MEAT DEALER  
 STALL NO. 443 MEAT SECTION, TAGUM PUBLIC MARKET  
 TAGUM CITY, DAVAO DEL NORTE, PHILIPPINES 8100  
 CONTACT NO.: +63977-633-5083/+63991-309-5034

### **LEONARDO G. BRIONES JR.**

SLAUGHTERHOUSE MASTER IV  
 SLAUGHTERHOUSE DIVISION  
 TAGUM CITY, DAVAO DELNORTE PHILIPPINES  
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### **JESUS G. EDULLANTES, DVM, MS**

CITY VETERINARIAN  
 SLAUGHTERHOUSE DIVISION  
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