

Vincent John A.

Other

ID: 3285

I have been a butcher/meat cutter for almost 6 years and I wanted to experience my potential in the meat cutting industry. I am willing to move to another country to work as a butcher.

I am always willing to learn and experience opportunities for improvement on what I do in my profession.

I have gained refined experience in the meat cutting plant who I work for at the present time.

I have acquired supplementary certification in the following procedures of meat cutting.

- Training in deboning and meat cutting procedures in swine
- Slaughtering procedures in swine
- Slaughtering operations in swine

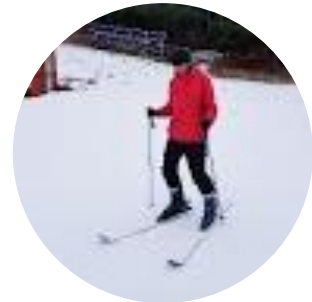
It would be a great opportunity to work for your company as meat cutter/butcher and this will help my knowledge and practice grow in the food production industry.

Informatii generale

Industria considerata	Agriculture
Tipul de angajare	muncitor calificat
Vârsta	31 (1995)
Nationalitatea originala	Philippines
cetatean European	Nu

Loc de resedinta

Tara de resedinta	Philippines
Orasul de resedinta	Paranaque
Tipul de sedere	Other



| Experienta De Lucru

Perioada de lucru	din 01.11.2015 la 01.06.2021
Țara	Philippines
Pozitie	Butcher/Deboner
Industrie	Agriculture
Sector	Pig production
Responsabilitate	

Performs cleaning/ washing of carcasses using pressurized hose.

Slaughter livestock using stunning devices and knives

Transferring and drippings of carcasses at the meat cutting area.

Performs quartering of carcasses and cut into primal cuttings.

Performs meat cutting and deboning as per specifications.

Skin, clean and trim carcasses and remove bones from meat

Split carcasses into smaller portions for handling

Performs packaging of meat using food grade materials.

Performs loading of meat and carcasses to the meat van for delivery to different meat outlets.

Performs trimmings of carcasses to remove excess fat.

Prepare costumed sized portion of meat for use and sale in the retail outlets

Performs proper cleaning, washing and disinfection of personal tools, slaughtering equipment before and after operation.

Performs cleaning at the workplace after the operation.

To perform other works related to butchering.

Perioada de lucru	din 01.10.2021 la 01.02.2022
Țara	Norway
Pozitie	Butcher/Deboner
Industrie	Agriculture
Sector	Pig production
Responsabilitate	

The main tasks consist of opening, cleaning, deboning, removing guts, cutting and portioning animal carcasses.

| Educatie

Tipul de educatie	Secondary school
Stadiul educatiei	Graduated
Institutia de invatamant	Technical Education and Skills Development Authority
Facultate, specialitate	Slaughtering Operations
Țara	Philippines
Perioada	din 01.08.2019 la 01.10.2019
Descriere	

Slaughtering Operations in Swine

UNIT CODE BASIC COMPETENCIES

500311105 Participate in workplace communication

500311106 Work in team environment

500311107 Practice career professionalism

500311108 Practice occupational health and safety procedures

UNIT CODE COMMON COMPETENCIES

PFB751210 Apply food safety and sanitation

PFB751211 Use standard measuring devices/instruments

PFB741213 Perform mathematical computation

PFB741214 Implement good manufacturing practice procedure

PFB741215 Implement environmental policies and procedures

UNIT CODE CORE COMPETENCIES

PFB751335 Handle and sharpen knives

PFB751339 Perform initial preparation procedures

PFB751340 Prepare carcass

PFB751341 Perform final procedures

Tipul de educatie	Secondary school
Stadiul educatiei	Graduated
Institutia de invatamant	Kalookan Slaughterhouse
Facultate, specialitate	Deboning and meat cutting procedures
Țara	Philippines
Perioada	din 01.09.2019 la 01.10.2019
Descriere	

Cut and Debone Carcass into 5 primal cuts

1. Hamleg
2. Pork Shoulder
3. Loin
4. Belly
5. Tenderloin

| Limbile

Limba	English
Nivel	A2 (KET, IELTS)
