

Jamecel B.

Other

ID: 7649

Good day, I am Jamecel Babao, 36 years old. I have experience working as a butcher at Harebell Pork Stall Meat Shop, where I was responsible for cutting, deboning, portioning, and preparing pork products for customers. My role also included maintaining food safety and hygiene standards, keeping the workplace clean, and providing good customer service.



I take pride in being hardworking, reliable, and detail-oriented, especially when it comes to handling meat safely and presenting it properly. Aside from my hands-on skills, I am also willing to learn new techniques and adapt to different work environments. I believe my experience and dedication make me a good fit for this position.

General information

Considering industry	Agriculture
Type of employment	Unskilled worker
Age	36 (1989)
Original nationality	Philippines
EU Citizenship	No

Location of residence

Country of residence	Philippines
City of residence	CAGAYAN DE ORO CITY
Staying type	Job search visa

| Work Experience

Work period	from 07/01/2021 to Present
Country	Philippines
Position	Butcher
Industry	Food technology
Sector	Factory
Responsibility	

I worked as a butcher at Harebell Stall Meat Shop, where I was responsible for cutting, deboning, and preparing meat products based on customer needs. My role also involved maintaining cleanliness and proper food handling, assisting customers with their choices, and making sure the products were fresh and well-presented. This experience helped me develop not only my technical skills in meat processing but also my customer service skills, attention to detail, and knowledge of food safety. below is my job description:

Debone and prepare specific cuts upon customer request.
Cutting, grinding, and preparing meats for sale.
Performing quality inspections on meats and other products.
Sharpen and adjust knives and cutting equipment.
Maintain the cleanliness of the meat preparation counter to reduce the risk of contamination and adhere to food safety guidelines.

Education

Type of education	High education bachelor
Education status	Graduated
Educational institution	Southern Philippine College
Faculty, specialty	Hospitality
Country	Philippines
Period	from 06/01/2016 to 04/01/2020

Description

I graduated with a degree in Hotel and Restaurant Management, where I gained both theoretical knowledge and practical training in hospitality operations. My education covered a wide range of areas including front office operations, food and beverage service, culinary arts, housekeeping management, cost control, and hospitality marketing. I also developed strong foundations in customer service, leadership, and business management which are essential in the hospitality industry.

As part of my program, I underwent hands-on laboratory classes, on-the-job training, and industry exposure in hotels and restaurants, which allowed me to apply classroom learning in real-world settings. These experiences enhanced my problem-solving skills, communication abilities, and adaptability in a fast-paced work environment. Overall, my HRM education prepared me to deliver excellent guest experiences, manage hospitality operations effectively, and pursue a career in the service industry with professionalism and dedication.

Languages

Language	English
Level	Intermediate

Driver's license

B

C1
