

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.

Informatii generale

Industria considerata	Agriculture
Tipul de angajare	muncitor necalificat
Vârsta	36 (1989)
Nationalitatea originala	Philippines
cetatean European	Nu

Loc de resedinta

Tara de resedinta	Philippines
Orasul de resedinta	CAGAYAN DE ORO CITY
Tipul de sedere	Job search visa

| Experienta De Lucru

Perioada de lucru	din 01.07.2021 la Prezent
Țara	Philippines
Pozitie	Butcher
Industrie	Food technology
Sector	Factory
Responsabilitate	

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.

Educatie

Tipul de educatie	High education bachelor
Stadiul educatiei	Graduated
Institutia de invatamant	Southern Philippine College
Facultate, specialitate	Hospitality
Țara	Philippines
Perioada	din 01.06.2016 la 01.04.2020
Descriere	

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.

Limbile

Limba	English
Nivel	Intermediate

Permis de conducere

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