

AQIB QURESHI



Butcher / sales Person

CONTACT DETAILS

MOB : +971- 58 178 2018
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Dubai UAE

PERSONAL DATA

Date of Birth : 11th Oct 1999
Sex : Male
Nationality : Pakistan
Marital Status : Single
Passport : NA1331842
Expiry Date : 21/02/2028

LANGUAGES KNOWN

- English, Hindi , Urdu

Skills

- Time management
- Adaptability.
- Attention to detail
- Emotional intelligence
- Team leadership
- Delegation
- Conflict resolution
- Decision-making

INTRODUCTION

Dedicated and detail-oriented butcher with a passion for high-quality meat preparation and customer service. Seeking a position where I can utilize my skills in meat cutting, portion control, and product presentation to contribute to a reputable meat shop, grocery store, or food service establishment. Committed to maintaining hygiene standards, minimizing waste, and delivering excellent service to meet customer expectations.

Educational Qualification

- 12th Passed

Professional Experience:

NEW ERA SUPERMARKET (Branch) DUBAI, UAE

Position : Butcher fish incharge

Period : JUNE 2023 - 23/08/2025

MEAT ONE MEGA STORE, PAKISTAN

Position: SALES PERSON /BUCHER- BEEF/CHICKEN / FISH

Period: 3 YEARS, 2017 - 2020

Responsibility

- Cut, trim, debone, and grind various types of meat (beef, pork, lamb, poultry, etc.).
- Portion meat according to customer specifications or store standards.
- Assist customers with meat selections, cooking tips, and custom orders.
- Answer questions and fulfill special meat requests.
- Operate meat-processing equipment like saws, grinders, slicers, and knives.
- Maintain and clean tools and machinery to ensure safety and hygiene.
- Follow food safety standards and hygiene regulations.
- Clean work areas and prevent cross-contamination.
- Receive, inspect, and store meat deliveries properly.
- Monitor inventory levels and rotate stock to ensure freshness.
- Weigh, wrap, and label meat products accurately.
- Display meats in attractive and organized displays.
- Use proper cutting techniques to minimize waste.
- Reuse trimmings for sausages, ground meat, or other products.
- Adhere to local, state, and federal meat handling regulations.
- Maintain necessary records and documentation.

DECLARATION

I hereby declare the above given information is correct & complete to the best of my knowledge & belief.

(Thanking you Madam/Sir)

AQIB QURESHI