



ASHRAF ABDULLA P

Butcher

Professional Summary

RSkilled and dependable Butcher with over 18 years of hands-on experience in meat cutting, trimming, portioning, and processing within retail supermarkets and hypermarkets. Expert in butchery techniques, meat counter operations, and inventory control. Adept at using meat cutting tools and maintaining food safety standards under HACCP guidelines. Demonstrates strong skills in customer service, meat merchandising, stock rotation, and cold storage management.

Experience

Butcher In Charge

AL MAYA GROUP – Dubai, UAE | 2013 – 2025

- Led butchery section operations, supervising a team of junior butchers and ensuring adherence to retail standards.
- Executed expert-level meat cutting, slicing, deboning, and grinding, covering beef, lamb, poultry, and veal.
- Maintained hygiene and food safety practices in line with HACCP protocols and company SOPs.
- Implemented effective stock rotation and inventory control, reducing product waste and spoilage.
- Prepared and maintained attractive meat displays for daily promotions and seasonal sales.

Butcher

WEST ZONE SUPERMARKET – Dubai, UAE | 2006 – 2012

- Performed meat cutting, bone removal, and portioning based on customer preferences and daily sales targets.
- Operated butchery equipment including band saws, meat grinders, and vacuum sealers.
- Maintained clean, safe, and organized meat preparation areas in compliance with retail hygiene standards.
- Assisted customers with meat selection, cooking advice, and upselling value-added meat products.
- Followed strict inventory and storage procedures to ensure product freshness and availability.

Declaration

I hereby declare that the above-mentioned information is true and correct to the best of my knowledge and belief. I take full responsibility for the accuracy of the particulars mentioned in this resume.

Ashraf Abdulla P

Contact

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- 📍 Dubai, UAE

Education

Secondary School Leaving Certificate (SSLC)

Board of Public Examinations, Kerala, India

Key Skills

- Fresh Meat Cutting & Deboning
- Retail Butchery Operations
- Meat Display
- Merchandising
- HACCP & Food Safety Compliance
- Cold Chain
- Storage Management
- Inventory Management
- Waste Reduction
- Customer Engagement & Sales
- Meat Packaging & Labeling
- Equipment Cleaning
- Equipment Sanitation
- Stock Rotation & FIFO Method
- Knife Skills

Languages Known

- English
- Hindi
- Arabic

Personal Details

- Visa Status: Resident Visa
- Nationality: Indian
- Date of Birth: 05 May 1985