ABDUL KARIM

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SUMMARY

* Looking to join an organisation that needs a young, vibrant, and hardworking individual open to learning and developing himself as per the organisation's needs. I am a dedicated team player who can bring additional professionalism, passion, productive ideas, enthusiasm, and out-of-the-box thinking to your business, packed with practical work experience.

PROFESSIONAL EXPERIENCE

Aswaaq Hypermarket, Dubai, UAE Mar 2006 – Present.

Butchery Supervisor

* Motivate and empower staff and readdress their requirements periodically.
* Report immediately to the concerned reporting Manager of any incidents/irregularities that could affect the operation.
* Thoroughly ensure the adequate implementation of Municipality & Hygiene standards.
* Engage actively with suppliers, negotiating and confirming orders to ensure a steady supply of quality meat.
* Receive, inspect, and store meat upon delivery to ensure meat quality.
* Supervise other butchers or meat cutters.
* Promotional product arrangements & implementation.
* Inventory management
* Deliver exceptional customer service by guiding customers in their product selection, addressing their queries, and offering valuable cooking advice.
* Ensure to have an appropriate & adequate assortment of items in quantity, quality and price range.
* Ensure all shelves are properly arranged, filled, tidied regularly, cleaned and labelled.
* Control stock carefully and adjust accordingly by monitoring purchase orders and sales.
* Attend to customer queries and needs.
* Greet and speak to customers, providing advice, answering questions, and accepting orders or payments.
* Dealing with suppliers.
* Inventory management.
* Handle staff queries and issues generating LPO.
* Handle customer complaints.
* Customer Service.
* Expenses Management.

Butchery Merchandiser

* Negotiate with representatives from supply companies to determine order details.
* Monitor and manage the meat inventory and follow the FIFO.
* Cut, trim, bone, tie, grind, and prepare various cuts of meat according to standard specifications and adhere to quality standards.
* Cure, smoke, tenderise and preserve meat.
* Shape, lace, and tie roasts using a boning knife, skewer, and twine.
* Prepare and place meat cuts and products on the display counter to appear attractive and catch the shopper's eye.
* Prepare special cuts of meat ordered by customers.
* Prepare meat for sale by doing various tasks such as wrapping, weighing, labelling, and pricing cuts.
* Expiry checking as per company schedule.
* Keep all the records of expired stock.
* Record the quantity of meat received and issued to cooks and keep records of meat sales.
* Report all issues regarding stock to the supervisor.
* Follow the sanitation and safety procedures and guidelines for properly handling butcher tools and equipment.
* Maintain the cleanliness and hygiene conditions in the work area by regularly sanitising surfaces, washing hands frequently, and wearing clean uniforms.

EDUCATION

* Moulvibazar govt High School, H.S.C.

core competencies

* **Teamwork:** Well-versed in group work and communication dynamics, easy to work with and collaborate regarding ideas and group effort.
* **Initiative:** Always seek to provide efficient performance and a creative approach to the project.
* **Interpersonal Skills:** Easy to work with, interact well with fellow teammates, have good judgement, and have a suitable attitude for different people.
* **Commitment:** Resolve problems and issues in any possible manner and meet deadlines.

TRAINING & CERTIFICATION

* Person in Charge (PIC) Level 3
* First Aider
* Fire fighting
* Introduction Workshop
* Food Safety
* Haccp
* Customer Service

LANGUAGE KNOWN

* Hindi, Arabic, Urdu, English, Bangla.

SKILLS

Microsoft Office : Microsoft Excel, Word, Access, PowerPoint, OneNote.

Google : Google Sheets, Google Docs.

Operating System : Microsoft Windows Vista to 11.