



AHMED MOHAMED

BUTCHER

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Dubai, UAE

EDUCATION

High School Diploma

Mallawi Secondary School, Minya, Egypt
Graduated: 2015

SKILLS

- Efficient meat cutting and preparation
- Customer service and sales skills
- Food safety and sanitation compliance
- Knowledge of meat types and quality
- Safe handling of cutting tools and packaging equipment

LANGUAGE

- Arabic: Native
- English: Good

SUMMARY

Professional Butcher with extensive experience in meat cutting, order preparation, and customer service. Worked in Egypt and currently employed at GMG in Dubai, with strong knowledge of the UAE meat market. Focused on food safety, cleanliness, product quality, and delivering excellent customer service.

EXPERIENCE

Butcher

GMG - Dubai, UAE

12/2024- Present

- Cutting and preparing various types of meat (lamb, beef, chicken).
- Advising customers on meat selection, preparation, and cooking methods.
- Maintaining a clean workspace according to UAE food safety standards.
- Organizing and displaying meat products while ensuring quality and expiry compliance.

Butcher

Hyper One - Al Sheikh Zayed - Giza, Egypt

2021 - 2024

- Sliced, minced, and prepared meats according to customer requests.
- Provided direct customer service with accuracy and professionalism.
- Maintained high standards of hygiene and proper storage.
- Monitored inventory and reported stock needs.