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OBJECTIVE

Experienced Butcher with 10 years of expertise in meat preparation, debone (beef & lamb & pork) and trimming processing Knife skill experience more than 10 years meat customer care, and stock control. Proven success in ensuring high-quality products, reducing deficits, and implementing effective merchandising strategies. Skilled in food safety, communication, and occupational health, with a track record of providing outstanding customer service. Adept at cutting, trimming, and pricing meat products to department standards, and supervising and training others in meat processing. Possess a Bachelor's degree and a strong dedication to self-motivation and hard work. Excels in creating special displays and driving sales through friendly and efficient service

EXPERIENCE

2013 - 2017

- **Butcher**

Sultan centre Kuwait factory process meat

Assisted customers with selecting the most appropriate cuts of meat for their needs
Maintained a clean and organized work area to adhere to health and safety standards

Cut and portioned meat into the desired sizes and weights for customers

Filletted and processed X lbs of meat per hour to meet customer demand

Demonstrated an advanced understanding of meat cuts and preparation techniques

Maintained records of meat inventories, orders, and

Assisted in the display of meats in the storefront, using creative merchandising techniques to attract customers

2018 - 2020

- **Butcher meat cutter**

Moashy elkhaliij Kuwait supply food company

- Excellent written and verbal communication skills

- Previous food preparation/meat experience is an asset.

Cut and portioned meat into the desired sizes and weights for customers

Filletted and processed X lbs of meat per hour to meet customer demand

Assisted in the display of meats in the storefront, using creative merchandising techniques to attract customers

Demonstrated an advanced understanding of meat cuts and preparation techniques

Maintained a clean and organized work area to adhere to health and safety standards

2007 - 2010

- **Assistant butcher**

Sharkia butcher

Debone beef and lamb and carcasses

Trimming and make cutting steak and bone less beef making sausage and ribs

2021 - 2024

- **In charge butcher**

Fresh mark poultry supply food

Chicken poultry cutting marinated

Beef debone and trimming

Lamb debone and cutting

Making sausage and marinated beef steak

2010 - 2012

- **Butcher seller**

On cost cash and carry Kuwait

Food safety Knowledge in Meat Cutting, de-boning, and meat packaging.

Knowledge in Primal Cuttings.

Knowledge in the operation of different tools and equipment in the meat industry

Expert in sharpening/honing using stone and steel

Knowledge in safety rules and regulations

Knowledge in proper food handling and good sanitary precautions

SKILLS

- Food safety Knowledge in Meat Cutting, de-boning, and meat packaging. Knowledge in Primal Cuttings. Knowledge in the operation of different tools and equipment in the meat industry Expert in sharpening/honing using stone and steel Knowledge in safety rules and regulations Knowledge in proper food handling and good sanitary precautions
- Communication skill
- Sales

EDUCATION		<ul style="list-style-type: none">Hard work and dedication
2011	<ul style="list-style-type: none">Zagazig university Bachelor's degree businesses Good	
LANGUAGES		<ul style="list-style-type: none">English Write good Read good Listen good
ADDITIONAL INFORMATION		<div>Debone beef lamb pork Skill knife experience Cleanliness skin trimming Make sausage and burgers</div>