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# Ahmed Abouelela

United arab Emirates  
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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

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## 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  
Filleted 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  
Filleted 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 ploultry supply food  
Chicken ploultry 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

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## 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

- Hard work and dedication

## EDUCATION

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2011

- **Zagazig university**  
Bachelor's degree businesses  
Good

## LANGUAGES

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- English Write good Read good Listen good

## ADDITIONAL INFORMATION

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Debone beef lamb pork  
Skill knife experience  
Cleanliness skin trimming  
Make sausage and burgers