

## Objective

Experienced Butcher with 10 years of expertise in meat preparation, 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

- Sultan centre** 2013 - 2017  
Butcher  
  
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, an  
Assisted in the display of meats in the storefront, using creative merchandising techniques to attract customers
- Moashy elkhaliy Kuwait** 2018 - 2020  
Butcher meat cutter  
  
- 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
- Sharkia butcher** 2007 - 2010  
Assistant butcher  
Debone beef and lamb and carcasses  
Trimming and make cutting steak and bone less beef making sausage and ribs
- Fresh mark ploutry** 2021 - 2024  
In charge butcher  
Chicken ploutry cutting marinated  
Beef debone and trimmining  
Lamb debone and cutting  
Making sausage and marinated beef steak
- On cost cash and carry kuwait** 2010 - 2012  
Butcher seller  
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  
Knowlegde in proper food handling and good sanitary precautions

## Education

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

2011

## 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 Knowlegde in proper food handling and good sanitary precautions

Communication skill Salles Hard work and dedication

## Languages

- English Write good Read good Listen good