



### PROFILE

- I am passionate, highly dedicated and motivated meat specialist professional with extensive nose to tail expertise and knowledge of all aspects of butchery and meat preparation. My style is modern innovative and focused on using fresh locally sourced meat to create a memorable meat experience. I enjoy mentoring teams and exceptional meat management and training experience. On a personal level, I am ambitious by nature willing to listen and keen to learn the art of good butchery. My aim is to create a friendly environment and provide a unique long lasting impression to both internal and external customer's.

## CAREER

**Butcher /Blockman**  
**Belmont Meat Supplies (2024-present)**

#### Responsibilities:

- Cutting and trimming meat to precise specifications
- Communicating effectively with customers to understand their needs
- Working collaboratively with colleagues to achieve team goals
- Reducing meat wastage wherever possible by cutting skillfully and carefully
- Chemical Handling and Identification of Chemicals, store chemicals in designated areas

**Butcher / Blockman**

**Wozza Meat Company (2020-2023)**

- Cuts, trims and prepares meats for sale purposes
- Displays meat attractively in counters
- Advises shoppers on various cuts of meat and cooking methods
- weighs, packs and prices

**Sausage maker**

**Wozza Meat Company (2019 – 2020)**

#### Responsibilities:

- Mixing and grinding, combining meat with seasonings, spices and other ingredients to create the desired flavor profile
- Recipe development

## CURRICULUM VITAE

### BULISANI PRAISE GWafa

KwaZulu-Natal

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### SKILLS

- Excellent interpersonal abilities
- Team work and collaboration
- Strong attention to detail and ability to multitask
- Ability to work under pressure
- Adaptability and creativity
- Problem solving and effective communication
- Meat Preparation, Cutting processing and identification

## EDUCATION

Kumukakwatemala Secondary School 2017

O' Level

### CERTIFICATIONS AND TRAININGS

- Fresh Meat Processing, SA Butchery Training School
- Game Meat Processing
- Basic Hygiene and Chemical Product Knowledge
- Customer Care

## REFERENCES

#### 1. Mrs. Maria

Butchery Manager  
Belmont Meat Supplies  
Phone: +263 77 161 6341 / +27 630253364

#### 2. Warwick Taylor

Chief Executive Officer  
Wozza Meat Company  
Phone +27 83 445 1018 / +27 32 586 1799

#### 3 SA Butchery Training School

Trainer /Moderator  
Phone: +27 66 087 0506 / +27 12 330 3652