



**JAMES FRANCIS N.  
CARANGUIAN**

Mob.: +971568432858

**PERSONAL DETAILS:**

**Date of Birth:** 11/07/1984

**Place of Birth:** Magsaysay,  
Alicia Isabela Philippines

**Nationality:** Filipino

**Religion:** Roman Catholic

**Languages:** English, Tagalog,  
Ilocano

**PASSPORT DETAILS:**

**Passport No.:** P2347550B

**VISA:** On Tourist Visa

**SKILLS/**

**QUALIFICATION:**

Fast learner, hardworking,  
prompt and flexible.  
Capable to multi-task in fast  
paced environment.  
Ability to work well under  
pressure.

**JAMES FRANCIS N. CARANGUIAN**

MEAT BUTCHER / FISHMONGER

[jamesfranciscaranguian@yahoo.com](mailto:jamesfranciscaranguian@yahoo.com)

**CAREER OBJECTIVE:**

To work in a leading company, overcome any challenges that my job provides me; mature as an individual in the process and in turn help the company grow. To attain a position in the organization that will utilize my knowledge and skills and other related fields. To contribute in the achievement of organizational goals as well as to facilitate personal and professional growth. Being a fast learner, I can quickly adapt to the surroundings, which a new job offers.

**PROFESSIONAL EXPERIENCE:**

**URBAN FOODS – GEANT SUPERMARKET**

**Meat Butcher/ Fishmonger** (July 19, 2021 – June 06,2024)

Serena Marketplace, Dubai United Arab Emirates

- ❖ Confirming and receive orders from suppliers.
- ❖ Inspect, and store meat/fish upon delivery, to ensure meat/ fish quality.
- ❖ Record quantity of fish/meat received.
- ❖ Doing inventory and shrinkage target.
- ❖ Prepare and display cuts and products in display counter, so they will appear attractive and catch the shopper's eye.
- ❖ Cut, trim and bone such as beef, pork and poultry as per customer's needs or request.
- ❖ Cleaning, cutting, trims off fins and tails, removes skin and cuts fish into pieces of specified size using knife as per customer's needs.
- ❖ Prepare special cuts of meat/fish ordered by customers.
- ❖ Weighing, packaging, pricing cuts of meat/fish.
- ❖ Avoiding expiry, manage short-expiry stock.
- ❖ Maintain and clean the preparation counter to reduce the risk of food contamination and adhere to food safety and hygiene and sanitation controls.

**KOLIBA RESTAURANT GLOBAL VILLAGE**

**Butcher / Assistant Chef** (Oct. 25, 2020 - May 4, 2021)

Global Village, Dubai United Arab Emirates

- ❖ Wash and cut meats before preparing them for cooking.
- ❖ Season and prepare food for grilling.
- ❖ Monitor the meats temperature to ensure it is cooked safely.
- ❖ Slicing and preparing meat as per customer's order.
- ❖ Responsible for plating the food and making it look good after the food is cooked.
- ❖ Responsible for cleaning the grill includes scrubbing off remaining food/oil and washing the general area.
- ❖ Cleaning and maintaining tools and equipment
- ❖ Adhering to food safety and sanitation controls.

**PROFESSIONAL  
QUALIFICATION:**

- ❖ **Secondary Level:** School of Our Lady of Atocha (1996-2001)  
Alicia, Isabela Philippines
  
- ❖ **College Level:**  
Isabela State University – Main Campus  
Bachelor of Science in Agri Business (Major in Agri Business Management)  
San Fabian, Echague, Isabela Philippines

Current Address:  
2A Street, Flat 104,  
Al Dhasti Building,  
Al Karama Dubai  
United Arab Emirates  
P.O Box. 126251

Permanent Address:  
Magsaysay, Alicia, Isabela  
Philippines 3306

**T. CHOITHRAMS & SONS LLC**

**Meat Butcher/Fishmonger** (Aug. 10, 2016 – Aug. 28, 2020)  
Umm Suqeim, Dubai United Arab Emirates

- ❖ Requesting via email and receiving orders from suppliers.
- ❖ Receive, inspect, and store fish/meat upon delivery, to ensure fish/meat quality.
- ❖ Record quantity of fish/meat received.
- ❖ Doing inventory and shrinkage target.
- ❖ Prepare and display cuts and products in display counter, so they will appear attractive and catch the shopper's eye.
- ❖ Cut, trim and bone such as beef, pork and poultry as per customer's needs or request.
- ❖ Cleaning, cutting, trims off fins and tails, removes skin and cuts fish into pieces of specified size using knife as per customer's needs.
- ❖ Prepare special cuts of fish/meat ordered by customers.
- ❖ Weighing, packaging, pricing cuts of fish/meat.
- ❖ Avoiding expiry, manage short-expiry stock.
- ❖ Maintain and clean the preparation counter to reduce the risk of food contamination and adhere to food safety and hygiene and sanitation controls.

**DECLARATION**

I, James Francis N. Caranguian, hereby declare that the above-mentioned information's are correct to the best of my knowledge and belief.

**JAMES FRANCIS N. CARANGUIAN**