

Lunani Masibai Evans,

Nairobi, lunanievans@gmail.com

+254 724 649 449

Objective:

Experienced and skilled Butcher with a solid background in meat preparation and customer service. Seeking a challenging position to utilize my expertise in cutting, grinding, and ensuring quality meat products for sale.

Professional Experience:

Butcher | Benka Butchery, Nairobi | 2018-2022

- Successfully achieved section sales targets through effective customer engagement and sales strategies.
- Proficient in cutting, grinding, and preparing meats for sale, ensuring high-quality standards.
- Maintained tools and equipment through regular cleaning and maintenance for optimal performance.
- Ensured accurate displays and attractive signage to enhance product visibility.
- Weighed, packaged, priced, and displayed meat products, contributing to a visually appealing presentation.
- Kept detailed records of inventory, budgets, and orders, facilitating smooth daily operations.
- Conducted quality inspections on meats and other products to meet regulatory standards.
- Negotiated and confirmed orders with suppliers, ensuring a consistent and reliable supply chain.
- Provided direct and indirect customer service, offering advice, answering questions, and processing orders or payments.
- Prepared standard-sized portions and cuts, including trimming, deboning, tying, roasting, mincing, marinating, and creating meat products like sausage, pies, and burgers.
- Monitored stock levels, efficiently managed stock ordering, and supervised the receiving of stock to prevent shortages.
- Implemented hygiene and sanitation practices, ensuring compliance with industry standards.
- Demonstrated proper handling of tools and equipment for safety and efficiency.
- Completed any other store activity as assigned by the supervisor, showcasing adaptability and versatility.

Education:

- University of Eldoret, Diploma in Education Arts, 2013-2015

Skills:

- Cutting, grinding, and preparing meats for sale
- Cleaning and maintaining tools and equipment
- Accurate displays and signage for attractive presentations
- Weighing, packaging, pricing, and displaying products
- Record-keeping, budgeting, and inventory management
- Quality inspections on meats and other products
- Negotiation and confirmation of orders with suppliers
- Customer service and order processing
- Standard-sized portions and cuts preparation
- Hygiene and sanitation practices
- Flexibility and adaptability in store activities

Achievements:

- Consistently met and exceeded section sales targets.
- Successfully maintained high-quality standards in meat preparation.
- Implemented efficient stock management strategies, reducing wastage and shrinkage.

References: Available upon request.