

MOHAMMED SOLIMAN BADR

✉ mohamedelgamel329@gmail.com

☎ 0529641499

📍 Algadaf, Dubai, UAE



OBJECTIVE

Experienced master butcher with over 10 years of related industry experience; seeking a position with additional supervisory responsibilities and room for growth. Exemplary knife skills and commitment to safety has enabled me to remain accident-free throughout my career.

EXPERIENCE

2014 - 2016

Butcher

Elabed mall, EGYPT

- *Cut, wrapped, and displayed meat products for sale.
- *Inspected meat for quality and processed according to shop standards.
- *Maintained superior level of cleanliness to reduce risk of foodborne illness or cross contamination.
- *Worked closely with master butcher to learn technique and safety with equipment.

2017 - 2019

Butcher

Halal market, EGYPT

- Weighed and wrapped cuts of meat according to customer specifications
- *Took frequent temperature readings for food safety regulations.
- *Offered advice to customers for quantity and preparation as requested.
- *Kept displays fresh and adequately stocked for sales promotions.

2021 -
Working

Butcher

Viva market, land mark, UAE

- *Provide supervision and training assistance to small team of apprentice butchers on staff, educating them on safety and technique.
- *Prepare, package, and display a variety of meats, including beef, lamb, poultry, and fish for retail sale, with

EDUCATION

2013

Bachelor of Laws degree

Banha
Good

SKILLS

Superior customer service

Able to lift up to 100 pounds

Dedication to safety, cleanliness, and technique for quality food products

Excellent attention to detail and organizational abilities

Leadership abilities as well as comfort as team player

Mature and responsible
Committed to professionalism
Advanced math operational and computation skills

LANGUAGES

Arabic
English

PERSONAL DETAILS

Date of Birth : 10/10/1989
Nationality : Egyption