



Mourad Eddahby

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Butcher

I am looking for an exciting and dynamic role where I can leverage my skills and experience to deliver tangible results. I am passionate about joining an organization that fosters a culture of innovation, continuous learning and personal growth..

Personal Info

Gender : Male

DOB : 13.12.1983

Nationality : Moroccan

Experience

Butcher

Jul 2002 – CONTINUE

Field work in a butcher shop

• Professional Experience Field work in slaughterhouses, shops and an oilfield catering company From 2002 to 2025
Meat Handling My duties included cutting and preparing meat according to strict health standards, using appropriate tools such as knives and saws. Slaughtering, cutting and deboning I participated in the process of slaughtering animals in a humane and safe manner in accordance with local and international laws related to animal welfare. Packaging and Storage I packed and stored meat in a healthy environment, ensuring compliance with all health safety procedures to ensure the quality of the products is maintained. Customer Interaction I provided excellent customer service by helping them choose the appropriate cuts of meat and explaining different preparation methods. Maintaining Cleanliness I worked to maintain a clean and safe work environment, while following occupational health and safety procedures at all stages of work. Inventory Management I helped organize inventory and ensure fresh meat was available to customers, which contributed to improving customer satisfaction. Training and Guidance I trained new employees on daily tasks and correct techniques in butchering.

Education	Owlad Mbarak Sixth grade	Jul 1989 – Jul 1994
Project Detail	<div>Professional Services</div> <ul style="list-style-type: none"> • Manage and develop a butcher shop Manage cutting and slaughtering operations according to the highest health standards. - Improve meat storage methods and ensure its quality. - Develop relationships with local suppliers to secure fresh meat. - Train and guide the work team on butchering techniques and occupational safety. - Provide advice to customers on meat choices 	
Skills	<div>Active listening</div> <div>Adaptability</div> <div>Attention to detail</div> <div>Collaboration</div> <div>Collaboration</div> <div>Collaboration</div> <div>Communication</div> <div>Creativity</div>	
Language	<div>Arabic</div> <div>English</div>	
Interests	<div>Football</div> <div>Learning languages</div> <div>Listening to music</div> <div>Photography</div> <div>Reading</div> <div>Sports</div> <div>Travel</div> <div>Writing</div>	