



RYAN GALVEZ PORTAS
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Objective

To enhance my professional skills, capabilities and knowledge in an organization which recognizes the value of hard work and trusts me with responsibilities and challenges.

Experience

- **Tiffin and More Restaurant sole** November 2024 -
Butcher
 - Proper storage of food
 - FIFO (First in first out)
 - Maintain decoration that is made out of food
 - Properly clean, store and maintain all knives, scales, assigned to you
 - Assist with prep duties as needed
 - Using tools such as a straight knife, mechanical knife, or saw
 - Lift heavy boxes
- **VG Prime Cuts Inc. Philippines** March 2023 - February 2024
Meat Butcher
 - Cuts, trims, and prepares meat for sale to customers.
 - Receives and fulfills custom orders.
 - Packages and displays meat.
 - Labels meat to indicate cut, grade, preparation date, best-by date, and other relevant information.
 - Maintains the sharpness, cleanliness, and sterilization of knives and tools.
 - Receive, inspect, and store meat upon delivery
 - Cut, bone, or grind pieces of meat
 - Weigh, wrap, and display cuts of meat
 - Cut / prepare meats to specification or customer's orders
 - Operate Band-saw Machine
 - Store meats in refrigerators or freezers at the required temperature
 - Keep inventory of meat sales and order meat supplies
 - Clean equipment and work areas to maintain health and sanitation standards.

- **SMC Integrated Merchandising Service Inc. Philippines**

August 2020 - February 2023

Merchandiser/ Chicken Chopper

- Clean, trim, slice, and section carcasses for future processing.
- Cut and trim meat and chicken to prepare for packing.
- Remove parts, such as skin, feathers, scales or bones, from carcass.
- Inspect meat and Chicken products for defects, bruises or blemishes and remove them along with any
- excess fat.
- Process primal parts into cuts that are ready for retail use.
- Cleaning and maintaining tools and equipment and ensuring displays and signage are accurate and
- attractive.
- Weighing, packaging, pricing, and displaying products.
- Greeting and speaking to customers, providing advice, answering questions, and accepting orders or
- payments.
- Adhering to food safety and sanitation controls.

Education

- **Gubat North Central School** 2000-2006
Primary
- **Gubat National High School** 2006-2010
Secondary
- **Bicol Merchant Marine College Inc.** 2010-2013
Bachelor of Marine Transportation

Skills

- • Customer Service • Team Player • Time Management • Physical Ability • Adaptable • Food Safety • knife Skill • Meat cutting

Languages

- • Tagalog • English

Additional Information

Age: 31

Date of Birth: September 25, 1993

Place of Birth: Tagig city Philippines

Nationality: Filipino

Sex: Male

Civil Status: Single

Religion: Catholic

Height: 162 cm

Weight: 74 kg

Passport

- Place Issue: Legazpi City Philippines
Date Issue : January 30, 2019
Expired: January 29, 2029