



## SHOWKATH ABDUL RAHIMAN

### HEAD BUTCHER

#### CONTACT



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Kerala, India

Passport No : T4983394

Date of Issue : 05/05/2019

Date of Expiry : 04/05/2029

Place of Issue : Manama

Nationality : Indian

Date of Birth : 30/05/1976

Marital Status : Married

#### CERTIFICATION

- Food Safety Certificate  
HACCP Level 2

#### DIGITAL SKILLS

- MS Office
- Basic Operation
- Internet & Email

#### SOFT SKILLS

- Leadership
- Communication
- Problem-Solving
- Attention to Detail
- Customer Service
- Time Management
- Adaptability
- Team Collaboration

#### PROFESSIONAL SUMMARY

Experienced Head Butcher with over 20 years of expertise in meat cutting, butchery operations, and team leadership. Proven track record in managing inventory, ensuring product quality, and maintaining high standards of hygiene and safety. Skilled in delivering excellent customer service, training staff, and optimizing operations for efficiency and profitability. Adept at overseeing all aspects of butchery, including stock management, waste reduction, and compliance with health and safety regulations. Extensive experience in retail shops, supermarkets, and handling meat, fish, and seafood. Seeking to contribute leadership and industry expertise to a dynamic butchery operation, with a focus on enhancing product offerings and operational efficiency in both traditional and retail settings.

#### ACADEMIC CREDENTIALS

**PRE DEGREE** | 1993

University of Calicut

#### WORK EXPERIENCE

**HEAD BUTCHER** | 10/01/2022 – 30/11/2024

**SHAQAB ABELA CATERING CO, DOHA, QATAR**

##### Duties and Responsibilities

- Lead and manage all butchery operations, ensuring the consistent delivery of high-quality meat products to customers.
- Supervised a team of butchers, providing guidance, training, and performance evaluations.
- Ensured efficient inventory management, minimizing waste and optimizing stock levels.
- Enforced health and safety regulations, maintaining a clean and safe work environment.
- Provided expert customer service, assisting with meat selection and custom cuts based on customer preferences.
- Conducted quality control checks to ensure product consistency, freshness, and compliance with food safety standards.

**BUTCHERY SUPERVISOR** | 01/01/2009 – 30/08/2019

**TRAFKO GROUP OF COMPANIES MANAMA, BAHRAIN**

##### Duties and Responsibilities

- Supervised and coordinated daily butchery operations, ensuring high-quality meat preparation and service.
- Managed and trained staff in meat-cutting techniques, customer service, and safety standards.
- Monitored inventory levels, ensuring proper stock rotation, and reducing waste.
- Collaborated with the management team to forecast demand and plan stock purchases.
- Ensured compliance with all health and safety regulations in the butchery area.
- Assisted customers in selecting meat cuts, offering recommendations, and providing custom services.

AREAS OF EXPERTISE

- Meat Cutting & Preparation
- Inventory Management & Stock Control
- Staff Supervision & Training
- Quality Control & Safety Standards
- Customer Service & Custom Meat Cuts
- Butchery Operations Management
- Food Safety & Hygiene Compliance
- Health & Safety Regulations
- Waste Minimization & Efficiency
- Product Display & Merchandising
- Order Management & Supplier Coordination
- Butchery Equipment Handling
- Meat Product Knowledge
- Hand- Eye Coordination for Accuracy of Cut

PERSONAL STREGTHS

- **STRONG WORK ETHIC** - Committed to consistently delivering quality work and meeting deadlines.
- **HIGH INTEGRITY AND RELIABILITY** - Dependable and trustworthy in all aspects of work.
- **SERVICE** - Having a customer focused approach Skills include Patience, Attentiveness, and a positive language
- **ORGANIZATION** - Helping others, organizing a to-do list. Prioritizing tasks by the deadline for improving time - management.
- **MANAGEMENT**- Management skills to direct others and review others performance.

BUTCHER AND BUTCHERY SUPERVISOR | 10/11/2006 – 30/04/2008  
LEBANON TRADE CENTRE, BAHRAIN

Duties and Responsibilities

- Handled meat cutting, packaging, and product display, ensuring high standards of product quality.
- Supervised daily operations, coordinating staff and managing inventory.
- Conducted regular stock checks and managed ordering to prevent shortages and waste.
- Provided excellent customer service, assisting in product selection and handling special requests.
- Ensured the cleanliness and organization of the butchery to meet safety standards.

BUTCHER | 01/11/2004 – 30/03/2006

JAWAD SUPERMARKET, BAHRAIN

Duties and Responsibilities

- Performed meat cutting and packaging, ensuring products were fresh and well-presented.
- Assisted customers with product selection and provided tailored meat cuts based on preferences.
- Managed stock levels, maintaining a clean and organized work environment.

ASSISTANT BUTCHER | 06/04/2003 – 28/04/2004

BABA SONS SUPERMARKET, BAHRAIN

Duties and Responsibilities

- Assisted in meat preparation, cutting, and packaging.
- Maintained cleanliness and organization of the butchery area, ensuring safety and hygiene standards.
- Supported senior butchers in fulfilling customer orders and managing stock.

LANGUAGE SKILLS

Mother Tongue : Malayalam

English

Listening	Reading	Writing	Spoken Production	Spoken Interaction
C1	C1	C1	C1	C1

Hindi

Listening	Reading	Writing	Spoken Production	Spoken Interaction
C2	C2	C1	C2	C2

Arabic

Listening	Reading	Writing	Spoken Production	Spoken Interaction
C1	A1	A1	C1	C1

Levels: A1/A2: Basic user - B1/B2: Independent user - C1/C2 Proficient user