



# SHOWKATH ABDUL RAHIMAN

Head Butcher

## CONTACT ME

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Kerala, India

## PERSONAL INFO

Nationality : Indian  
Gender : Male  
Marital Status : Married  
Date of Birth : 30/05/1977

## PASSPORT INFO

Passport No : T 4983394  
Date of Issue : 05/05/2019  
Date of Expiry : 04/05/2029  
Place of Issue : Manama

## KEY SKILLS

- Meat , Beef.Lamb, Poultry, Seafood Cutting Expertise
- Knife Skills Proficiency
- Product Knowledge Mastery
- Inventory Management
- Quality Control
- Sanitation and Safety Compliance
- Order Fulfillment Efficiency
- Customer Service Excellence
- Cutting Technique Mastery
- Creative Butchery Displays
- Sea Food Preparation

## PROFILE SUMMARY

Experienced **Head Butcher** with over **20+ years** of expertise. Proven leader in meat cutting, quality control, and staff management. Skilled in customer service, inventory optimization, and safety compliance. Seeking a role to contribute seasoned skills to a thriving butcher operation.

## WORK HISTORY

- Head Butcher**  
Shaqab Abela Catering Co  
Doha, Qatar  
**10/01/2022 - 30/11/2024**
- Butchery Supervisor**  
Trafco Group of Companies  
Manama, Bahrain  
**1/01/2009 - 30/08/2019**
- Butcher and Butchery Supervisor**  
Lebanon Trade Centre,  
Bahrain  
**10/11/2006 - 30/04/2008**
- Butcher**  
Jawad Super Market  
**01/11/2004 - 30/03/2006**
- Asst.Butcher**  
Baba Sons Supermarket,  
Bahrain  
**06/04/2003 - 30/02/2004**

## Duties and Responsibilities :

- Execute precise and efficient meat cutting for various cuts according to customer preferences and specifications.
- Ensure the highest standards of meat quality and freshness, conducting regular inspections.
- Manage and monitor meat inventory, minimizing waste and optimizing stock levels.
- Interact with customers to understand their meat preferences and provide expert advice.

SOFTWARE PROFICIENCY

♦ MS Office

Word | Excel | PowerPoint

LANGUAGES KNOWN

Malayalam	●	●	●	●	●
English	●	●	●	●	●
Hindi	●	●	●	●	●
Arabic	●	●	●	●	○

HOBBIES & INTERESTS

♦ Travel

- Collaborate with colleagues to ensure a smooth workflow in the butcher department.
- Operate and maintain meat processing equipment, ensuring optimal performance.
- Train and mentor junior butchers in best practices and techniques.
- Regularly sharpen and maintain knives to ensure precision and safety.

ACADEMIC QUALIFICATION

🎓 **BACHELOR OF ARTS**  
University Of Calicut  
Kerala, India  
**1994**

CERTIFICATION

- Food Safety Certificate HACCP Level 2

DECLARATION

I hereby declare that the above written particulars are true and correct to the best of my knowledge and belief.

**SHOWKATH ABDUL RAHIMAN**