



ABDERRAZAG KHAZRAOUI

ARTISAN BUTCHER

Highly motivated and meticulous with a professional training certificate in butchery and extensive experience in the field. Proficient in meat processing techniques, including deboning, trimming, and cutting, with a strong emphasis on efficiency and precision.

Contact



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[Profil LinkedIn](#)



Dubai, UAE

Education

● High School Diploma

High School of Djerba, Tunisia
07/ 2021
Djerba, Tunisia

● Vocational Aptitude Certificate in Butchery

Djerba Tourism Training Center
01/2023
Djerba, Tunisia

Skills

Artisanal work, Business sense, Good management skills, Stock and supply management, Communication, Teamwork, Time management, Meticulous, Versatile, Dynamic, Endurance and concentration, Adaptability, Taking Responsibility, Customer Focus

Experience



ARTISAN BUTCHER

Carrefour MAF Inc.

03/2023-to the
present day

Receive meat carcasses.
Ensure product traceability.
Apply current hygiene, sanitation, health, and safety standards.
Welcome customers, provide information and advice on products and their preparation.
Skillfully handle cutting and preparation tools (saws, knives, grinders...)
Cut, debone, trim, and remove fat and nerves from the meat on a workbench.
Manage inventory, draw up a list of supplies, negotiate with suppliers.



ARTISAN BUTCHER

Géant Tunisia Inc.

06/2022-02/2023

Select and purchase meat carcasses from a wholesaler.
Process, cut, and prepare various products (lamb, beef, poultry...)
Cut and prepare various cuts: tournedos, Newport steaks, roasts, Porterhouse, short ribs...
Greet, advise and build customer loyalty.
Ensuring a clean environment and adherence to hygiene regulations.
Coordinate deliveries or order pickups.
Wrap, weight and label cuts of meat for displays.
Prepare meat-based products and meat derivatives (sausages, mortadella, pastrami...)
Coordinate with the restaurant to prepare special cuts.

Language

Arabic



English



French

