

# Hicham Halimi

+966564584079

[hishamhalaymi@gmail.com](mailto:hishamhalaymi@gmail.com)

Settat - Casablanca, Morocco

## PROFESSIONAL SUMMARY

Career Goal: Butcher with over ten years of butchery experience. I am looking for an opportunity to join your company as a professional butcher to advance my career and standard of living. Trained Section Manager to handle any fresh produce section 5 years of night and morning cover shift Trained Apprentice Butcher, able to cut whole animals and sides of animals into more manageable cuts. Adept at working with all types of meat, able to spend long hours on the floor and follow state, local, and fresh food handling standards. Specialized in working in butcher shops and grocery stores...

## PROFESSIONAL EXPERIENCE

butcher's shop

**August 2024 – present**

**Othaim Hypermarket**

**I can manage the section with all the monitoring of my staff and order the quantity of meat •**

Adept at working with all types of meat, able to spend long hours on the floor and follow national, local and fresh food handling regulations.

- keep track of the products sold and determine the quantity, range and freshness of the Products to be presented according to the requirements of the company and customers;
- Develop strategies to increase department sales and profitability.

### **Butchery Supervisor**

**2024 –3 months**

**Carrefour Hypermarket**

**I can manage the section with all the monitoring of my staff and order the quantity of meat •**

Adept at working with all types of meat, able to spend long hours on the floor and follow national, local and fresh food handling regulations.

- keep track of the products sold and determine the quantity, range and freshness of the Products to be presented according to the requirements of the company and customers;
- Develop strategies to increase department sales and profitability.
-

## **Butcher**

April 2022 - April 2023

Al Marai Trading Company • Riyadh, Saudi Arabia

Maintain a record of products sold and determine the quantity, range and freshness of products to be presented according to company and customer requirements;

- Develop strategies to increase sales and profitability of the department. Ensure the supply and marketing of the department's products.
- monitoring the application of hygiene and food safety rules 40 hours per week.

Training to be a supervisor of this section this year. I have good experience to manage this business and I am able to give good improvement in sales

## **Butchery Supervisor**

May 2010 - May 2018

HYPER PANDA • Riyadh, Saudi Arabia

I started with this company as an employee only until I was promoted to butchery supervisor but now I am a section manager trained to handle any fresh food section for 5 years, on night duty and

Morning trained apprentice butcher who is able to break down whole animals and sides of animals into more manageable pieces. Accomplishments

- Adept at working with all types of meat, able to spend long hours on the floor and follow national, local and fresh food handling regulations.

- keep a record of the products sold and determine the quantity, range and freshness of the Products to be presented according to the requirements of the company and customers;

- Develop strategies to increase department sales and profitability. Ensure supply and marketing of departmental products....

- monitoring the application of hygiene and food safety rules 40 hours per week Main responsibilities.

## **EDUCATION**

### **Panda Academy**

English Courses • Riyadh, Saudi Arabia

I start from level 0 to full level 5 with two teachers in English

## **SKILLS**

November 2011 - September 2012

- Computer skills
- The ability to persuade and deal well

- the ability to work under pressure
- Access, innovation and knowledge of what is new
- Have a strong desire for personal development and to acquire more knowledge
- customer service
- food safety
- food handling
- work physically
- Organized
- word – excel – power point
- Butchery Department Manager Training
- hygiene

## **AWARDS AND HONOURS**

### **Certificate in Retail Management**

2014

I got this certificate through hard work after 3 months of studying with a team group in 2014 with Hyper Panda academy

Certificate in Retail Management-2014

### **Learning Supervisor Store Course**

2015

I got this certificate after good work with professional general manager, how to follow all sections in a retail store, check expired items and store quality of apprentice supervisor course-2015

### **retail operating certificate (butcher shop)**

2013

I got this certificate through hard work 2013 with Hyper Panda Academy Retail Operation Certificate (Butchery)-2013