
Ahmed Zeyada Abouelela

United Arab Emirates
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Objective

Experienced Butcher with 10 years of expertise in meat preparation, debone (beef & lamb & pork) and trimming processing Knife skill experience more than 10 years meat customer care, and stock control. Proven success in ensuring high-quality products, reducing deficits, and implementing effective merchandising strategies. Skilled in food safety, communication, and occupational health, with a track record of providing outstanding customer service. Adept at cutting, trimming, and pricing meat products to department standards, and supervising and training others in meat processing. Possess a Bachelor's degree and a strong dedication to self-motivation and hard work. Excels in creating special displays and driving sales through friendly a

Experience

- Fresh mark abudhabi** 1/3/2023 - 12/11/2024
Butcher
Assisted customers with selecting the most appropriate cuts of meat for their needs
Maintained a clean and organized work area to adhere to health and safety standards
Cut and portioned meat into the desired sizes and weights for customers
Filletted and processed X lbs of meat per hour to meet customer demand
Demonstrated an advanced understanding of meat cuts and preparation techniques
Maintained records of meat inventories, orders, and
Assisted in the display of meats in the storefront, using creative merchandising techniques to attract customers
- Sultan center kuwait** 2016 - 2022
Butcher
Excellent written and verbal communication skills
- Previous food preparation/meat experience is an asset.
Cut and portioned meat into the desired sizes and weights for customers
Filletted and processed X lbs of meat per hour to meet customer demand
Assisted in the display of meats in the storefront, using creative merchandising techniques to attract customers
Demonstrated an advanced understanding of meat cuts and preparation techniques
Maintained a clean and organized work area to adhere to health and safety standards
- On cost cash and carry** 2022 - 2023
Assistant manager butchery
Food safety Knowledge in Meat Cutting, de-boning, and meat packaging.
Knowledge in Primal Cuttings.
Knowledge in the operation of different tools and equipment in the meat industry
Expert in sharpening/honing using stone and steel
Knowledge in safety rules and regulations
Knowledge in proper food handling and good sanitary precautions

- **Al tawfier super market** 2025 - Still now
Butcher fresh food
Food safety Knowledge in Meat Cutting, de-boning, and meat packaging.
Knowledge in Primal Cuttings.
Knowledge in the operation of different tools and equipment in the meat industry
Expert in sharpening/honing using stone and steel
Knowledge in safety rules and regulations
Knowlegde in proper food handling and good sanitary precautions

Education

- **Zagazig university** 2011
Bachelor's degree business and law
Good

Skills

- gde in proper food handling and good sanitary precautions Food safety Knowledge in Meat Cutting, de-boning, and meat packaging. Knowledge in Primal Cuttings. Knowledge in the operation of different tools and equipment in the meat industry Expert in sharpening/honing using stone and steel Knowledge in safety rules and regulations Knowlegde in proper food handling and good sanitary precau
- Communication skill

Languages

- English Write good Talk good Read good

Additional Information

Food safety skills
Risk analysis
Maintain tools