

Ahmed Abouelela

United arab Emirates

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Objective

Experienced Butcher with 10 years of expertise in meat preparation, 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 and efficient service

Experience

- Sultan centre** 2013 - 2017
Butcher
Weighed, priced, and labeled meat for sale

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
- Moashy elkhaliy Kuwait** 2018 - 2020
Butcher meat cutter

- Excellent written and verbal communication skills
- Previous food preparation/meat experience is an asset.

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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
- Sharkia butcher** 2007 - 2010
Assistant butcher
Debone beef and lamb and carcasses
Trimming and make cutting steak and bone less beef making sausage and ribs
- Fresh mark ploutry** 2021 - 2024
In charge butcher
Chicken ploutry cutting marinated
Beef debone and trimmining
Lamb debone and cutting
Making sausage and marinated beef steak

Education

- **Zagazig university**
Bachelor's degree businesses
Good

Skills

- Food safety
- Communication skill
- Salles
- Hard work and dedication

Languages

- English Write good Read good Listen good