



NOAH WILLIAMS

Apprentice Butcher

✉ support@qwikresume.com

☎ (123) 456 7899

📍 Los Angeles

🌐 www.qwikresume.com

💡 SKILLS

New Business Development



Planning



Adaptability



Work ethic



Physical stamina



🎯 INTERESTS

✍ Writing

🔧 DIY Projects

🦋 Wildlife
Conservation

📖 Reading

👊 STRENGTHS

⚡ Agility

🔮 Intuition

❤ Gratitude

🔄 Adaptability

🗣 LANGUAGES



English



French



Japanese

🏆 ACHIEVEMENTS

🌟 Achieved a 20% reduction in waste through efficient meat utilization.

🌟 Enhanced customer satisfaction ratings by 30% through personalized service.

👤 PROFESSIONAL SUMMARY

Apprentice Butcher is reporting to scheduled shift on time and in complete uniform as outlined in the FFT employee handbook, working with the Production Sous Chef in completing a daily production list of the butchering area of responsibilities based on menus, production schedules and departure times, Overseeing and ensuring all items are being prepared to standardized recipes and in accordance with each specific events needs as outlined on the menu.

💼 WORK EXPERIENCE

Apprentice Butcher

📅 May / 2018-Ongoing

Pineapple Enterprises

📍 Santa Monica, CA

1. Responsible for unloading and inventory of meat and fish trucks.
2. Assisted in the set up and cleaning of shop space, equipment, knives and linens.
3. Maintained quality control and code date inventory of meat, fish, and cold cut cases.
4. Performed preparation and packaging of meat products.
5. Directly assisted customers with their shopping experience.
6. Followed and complied, or ensured compliance with established procedures, including Food Safety, Weights and Measures, health and sanitation, and safe work practices.
7. Arrived to workstation on time, appropriately groomed, dressed, and ready to work.

Apprentice Butcher

📅 May / 2015-May / 2018

Crescent Moon Design

📍 Portland, OR

1. Cut and wrap beef, veal, pork and lamb according to precise specifications.
2. Understand merchandising of meat as to attain highest possible profit per cut.
3. Count inventory twice weekly and forward data to home office for ordering, including holiday stock.
4. Interact with customers to attain quality repeat business.
5. Monitor product preparation Customer service General cleaning.
6. Meat cutting, Sanitation, Sales.

🎓 EDUCATION

Diploma in Culinary Arts

📅 May / 2012-May / 2015

Culinary Institute of America

📍 Phoenix, AZ

Focused on meat preparation, butchery techniques, and food safety practices.