

NOAH WILLIAMS Apprentice Butcher

(123) 456 7899

Los Angeles

www.qwikresume.com



New Business Development



Work ethic



Physical stamina



INTERESTS

Writina

DIY Projects

Wildlife Conservation

Reading

STRENGTHS









LANGUAGES







English

French

Japanese

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

Pineapple Enterprises

May / 2018-Ongoing

F 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

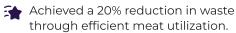
May / 2015-May / 2018

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.

ACHIEVEMENTS



Enhanced customer satisfaction ratings by 30% through personalized service.

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.

