

JAMES CLARK

Apprentice Butcher

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PROFESSIONAL SUMMARY

To obtain an Apprentice Butcher position Monitoring associate performance and recommends personnel actions such as hiring, firing, layoff and disciplinary action. Scheduling personnel to ensure adequate coverage, service level and meeting of budgetary goals.

WORK EXPERIENCE

Apprentice Butcher

WidgetWorks Inc.

📅 May / 2021-Ongoing

📍 Denver, CO

1. Exerted up to 60 pounds of force occasionally and up to 30 pounds of force frequently.
2. Exerted well-paced mobility for up to 8 hours, including standing, walking, bending and squatting.
3. Worked with knives, hand tools and utensils.
4. Ensured themselves, their work areas, & the store are always clean, neat, & organised.
5. Engaged our customers' five senses with every product offered by ensuring superior quality & freshness.
6. Assisted customers with prompt, efficient, friendly, and accurate services.
7. Built value & excitement through convenience, product availability, & assortment.

Apprentice Butcher

Lakeside Apparel Co

📅 May / 2018-May / 2021

📍 Chicago, IL

1. Butcher apprentice, Processing All Wild Game Meats, maintain a clean and safe environment, loading/unloading trucks, minor maintenance and cleaning.
2. numerous Provided outstanding customer service.
3. Followed company procedures to maintain work environment in a neat and orderly condition.
4. Participated in customer service, providing product recommendations and enhancing overall shopping experience.
5. Executed special orders for customers, enhancing service offerings and increasing repeat business by 25%.
6. Gained proficiency in using various butchering tools, improving speed and accuracy in meat preparation.

EDUCATION

Associate of Science in Meat Technology

Culinary Institute of America

📅 May / 2015-May / 2018

📍 Denver, CO

Focused on meat processing techniques, safety standards, and customer service skills.

SKILLS

Layout Management

Customer Service

Production Management

Hygiene practices

ACHIEVEMENTS

- 🌟 Increased customer satisfaction scores by 20% through personalized service and product recommendations.
- 🌟 Reduced meat waste by 15% by implementing efficient cutting techniques.