

Butcher

ROBERT SMITH

Phone: (123) 456 78 99
Email: info@qwikresume.com
Website: www.qwikresume.com
LinkedIn:
linkedin.com/qwikresume
Address: 1737 Marshville Road,
Alabama.

Objective

Seeking a position with a well established company where my skills are implemented and enhanced. Skills. Ability to work under pressure, team player, excellent communication skills, fast learner, dependable, punctual, honest with integrity, great multitasker, ability to lift and carry heavy objects weighing from 40-60 pounds. Ability to work in poor weather conditions, including heat, cold, rain, or snow.

Skills

Programming in Visual Basic, Java, COBOL, HTML, CSS, and JavaScript, Oracle Database Administration.

Work Experience

Butcher

ABC Corporation - June 2007 - August 2009

- Cut and package different kinds of meat.
- Operate machinery such as a saw, slicer, grinder, cuber, wrapper, and a floor jack.
- Break down the equipment every night to wash and sanitize it.
- Unload the AWG truck twice a week.
- Stock the smoked meat case, and organize the fresh meat cooler.
- Inventory the meat department products once a month.
- Learned many different cuts of meat, including beef and pork.

Butcher

ABC Corporation - 2005 - 2007

- Responsibilities Butchering chickens
- Cutting off legs and heads, pulling excess feathers, Gutting and organizing entrails and carrying crates into the freezer when asked to do so
- After work cleanup- Spraying down walls and floors
- Wiping down tables and sink
- Washing and sanitizing barrels, buckets and utensils (such as blades, scissors, tools, ect.)
- Carrying heavy waste barrels to the waste shed and replacing barrel liners
- Accomplishments Faster paced and easier work
- Skills Used Butchering/Gutting/Organizing.

Education

GED - 1994 (Scott City R-1 - Scott City, MO)