

JACKSON TURNER

Butcher

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PROFESSIONAL SUMMARY

Dependable man that is willing to do what it takes to protect all property and customers directly. Committed to constantly improving as a security professional being a part of a dedicated team and getting results that exceed customer expectations. Always interested in finding better ways to keep property and people safe. I don't have experience as a security guard, but I do have the heart and mindset of one.

WORK EXPERIENCE

Butcher

Pineapple Enterprises

May / 2024-Ongoing

Santa Monica, CA

- 1. Prevented the sale of out-dated or spoiled products.
- 2. Planned for seasonal changes and reacting accordingly.
- 3. Inspected and stored meat upon delivery. Ensures that all received meats meet or exceed company quality standards.
- 4. Received and unpacked meat, poultry, seafood, prepared foods, and cheeses in the meat cooler and freezer.
- 5. Maintained all club policies and procedures.
- 6. Collaborated with chefs and restaurants to create custom meat orders, enhancing client satisfaction.
- 7. Executed safe handling and storage practices, reducing spoilage and ensuring product freshness.

Butcher

Summit Peak Industries

May / 2023-May / 2024

Denver, CO

- 1. Prepare special cuts of meat ordered by customers
- 2. Cut, trim, bone, tie, and grind meats, such as beef, pork, poultry, and fish, to prepare meat in cooking form
- 3. Wrap, weigh, label and price cuts of meat
- 4. Shape, lace, and tie roasts, using boning knife, skewer, and twine
- 5. Receive, inspect, and store meat upon delivery, to ensure meat quality
- 6. Managed daily operations of the butcher shop, ensuring optimal staffing and workflow efficiency.
- 7. Created and maintained attractive displays of meats, increasing foot traffic and sales by 25%.

EDUCATION

Certificate in Meat Processing

Culinary Institute of America

May / 2022-May / 2023

Toronto, ON

Focused on advanced meat preparation and butchering techniques.

SKILLS

Cooking Managing Skills

Communication skills

Recipe development

Cost control



ACHIEVEMENTS

- ★ Reduced meat waste by 15% through efficient inventory management.
- ★ Received positive customer feedback for exceptional service and product quality.