



Team Leadership

**Meat Trimming** 

\_ \_ \_ \_ \_ . **Quality Inspection** 

**Knife Skills** 

----Safety Compliance

INTERESTS

Astronomy

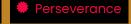
Surfing

Martial Arts

Community Service

**STRENGTHS** 





**LANGUAGES** 









English 80%

Russian 80%

# ACHIEVEMENTS

Achieved a 20% reduction in waste through efficient meat processing techniques.

Consistently met production targets, processing over 1,000 pounds of meat daily.

# **MIA TAYLOR**

### **Deboner**

www.qwikresume.com

# 🔼 PROFESSIONAL SUMMARY

Dedicated Deboner with 5 years of experience in meat processing, skilled in cutting, trimming, and preparing meat products for packaging. Committed to maintaining high quality and safety standards in all operations.

## 🔛 WORK EXPERIENCE

#### Deboner

math Dec / 2021-Ongoing

#### **Quantum Solutions LLC**

₽ Phoenix, AZ

- 1. Utilized knives and saws to expertly cut and trim meat, ensuring high-quality standards.
- 2. Cleaned and prepared carcasses for processing, maintaining hygiene and safety protocols.
- 3. Efficiently cut and trimmed meat for packaging, optimizing production flow.
- 4. Removed skin, bones, and excess fat from carcasses, enhancing product quality.
- 5. Conducted thorough inspections of meat products for defects, ensuring compliance with quality standards.
- 6. Processed primal cuts into retail-ready portions, maximizing product yield.
- 7. Collaborated with team members to streamline operations and improve overall efficiency.

### Deboner

m Dec / 2019-Dec / 2021

## Crescent Moon Design

**耳** Portland, OR

- 1. Deboned whole birds with precision, ensuring minimal waste and maximum yield.
- 2. Examined products to verify adherence to quality standards, maintaining high customer satisfaction.
- 3. Lifted and handled raw meat safely, ensuring compliance with health regulations.
- 4. Contributed to cost savings by implementing efficient processing methods.
- 5. Demonstrated teamwork and flexibility in a fast-paced environment.

# EDUCATION

Associate of Applied Science in Meat **Processing** 

Dec / 2017 Dec / 2019

### Culinary Institute of America

₽ Phoenix, AZ

Focused on meat processing techniques, safety standards, and quality control.