



MIA TAYLOR

Deboner

✉ support@qwikresume.com ☎ (123) 456 7899 📍 Los Angeles

🌐 www.qwikresume.com

💡 SKILLS

Team Leadership



Meat Trimming



Quality Inspection



Knife Skills



Safety Compliance



🎯 INTERESTS

📖 Astronomy

🏄 Surfing

📖 Martial Arts

📖 Community Service

👊 STRENGTHS

🌟 Originality

🌟 Empathy

🌟 Patience

🌟 Perseverance

🗣️ LANGUAGES



English
80%



Arabic
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.

👤 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

📅 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

📅 Dec / 2019-Dec / 2021

Crescent Moon Design

📍 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.