



ETHAN MARTINEZ

Deboner

PROFESSIONAL SUMMARY

Dedicated Deboner with 10 years of experience in meat processing and preparation. Skilled in adhering to safety standards, optimizing production efficiency, and ensuring high-quality meat products for distribution.

WORK EXPERIENCE

Deboner Dec / 2018-Ongoing
Seaside Innovations Santa Monica, CA

- 1. Filleted and deboned various meats, ensuring high-quality cuts for production.
- 2. Weighed and labeled meat containers accurately for inventory management.
- 3. Adhered to strict health and safety protocols to maintain a safe working environment.
- 4. Produced ground meat products while minimizing waste and maximizing yield.
- 5. Complied with HACCP regulations to ensure food safety and quality.
- 6. Operated and maintained cutting equipment, including knives and saws, for optimal performance.
- 7. Trained team members in deboning techniques and safety practices to enhance department efficiency.

Deboner Dec / 2014-Dec / 2018
Summit Peak Industries Denver, CO

- 1. Weighed chicken tenders for quality assurance, ensuring compliance with weight standards.
- 2. Packaged meat products for shipment, maintaining organization and efficiency.
- 3. Removed bones from chicken thighs and breasts using precision cutting techniques.
- 4. Transported deboned meat to appropriate processing lines under strict temperature controls.
- 5. Prepared meat for distribution to retail locations, ensuring freshness and quality.

EDUCATION

Associate of Applied Science Dec / 2011-Dec / 2014
Culinary Institute of America Santa Monica, CA

Focused on meat processing and culinary techniques, emphasizing food safety and quality control.

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SKILLS



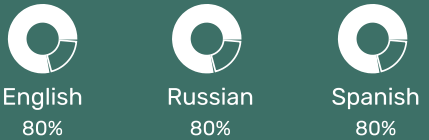
INTERESTS

Knitting Scuba Diving
E-sports Reading Fiction

STRENGTHS



LANGUAGES



ACHIEVEMENTS

- Increased production efficiency by 15% through optimized deboning techniques.
- Achieved 100% compliance with HACCP standards during inspections.