

ROBERT SMITH

Meat Inspector

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Highly qualified Meat Inspector with experience in the industry. Enjoy creative problem solving and getting exposure on multiple projects, and would excel in the collaborative environment on which your company prides itself.

OCTOBER 1999 - MAY 2000

MEAT INSPECTOR - ABC CORPORATION

- Inspected fresh slaughter meat.
- Helped co-workers and veterinarians in slaughter plants.
- Trained on different species of animals, to inspect/look for disease processes of meat.
- Trained for chickens, turkeys, and pork.
- District 03 40-50 hours a week.
- Conducts visual inspections of animal heads, viscera, carcasses, and edible offal.
- Identifies and condemns any portions of the product that cannot be corrected by trimming (types of carcasses inspected on a regular basis beef, swine, sheep, goats, and quail).

1996 - 1999

MEAT INSPECTOR - DELTA CORPORATION

- Check meat, cut meat Skills Used Processing meat.
- Inspected fresh slaughter meat.
- Helped co-workers and veterinarians in slaughter plants.
- Trained on different species of animals, to inspect/look for disease processes of meat.
- Trained for chickens, turkeys, and pork.
- District 03 40-50 hours a week.
- Conducts visual inspections of animal heads, viscera, carcasses, and edible offal.

EDUCATION

LPN in nursing - 2003(St. Clair County Community College - Port Huron, MI)

SKILLS

Microsoft Office.