

Maxine Curry

Butcher

AREAS OF EXPERTISE

Butchery
Meat preparation
De-boning
Cutting carcasses
Stock ordering
Team meetings

PROFESSIONAL

French speaker
First Aider

PERSONAL SKILLS

Passionate
Forward thinking
Focused
Hard working

CONTACT

Maxine Curry
Dayjob Ltd
The Big Peg
Birmingham
B18 6NF
T: 0121 638 0026
M: 0121 638 0026
E: info@dayjob.com

Driving license: Yes
Nationality: British

PERSONAL SUMMARY

A competent and reliable Butcher who has superb knife skills and a proven record of successful retail and commercial butchering. Maxine is very good at working in a front line position dealing with members of the public. She is more than able to work in a physical environment, where she has to lift heavy loads and remain standing on her feet for long periods of time. In addition to this she is an expert at using her butchery skills to take a business forward, and has a track record of helping her employers to reach sales targets and increase profitability. Right now, she is looking for a suitable position with a company that has an excellent reputation and a large customer base.

WORK EXPERIENCE

Company name – Location

BUTCHER Jun 2013 – Present

Working as part of a team in a busy shop. Primarily responsible for turning large pieces of meat into retail-ready portions that can be purchased by consumers.

Duties:

- Ensuring the availability of wide range of quality well cut meat for customers.
- Cutting, boning and trimming meat in a way that keeps wastage to a minimum.
- Carrying out temperature checks on meat and recording the readings accordingly.
- Using cutting machinery to cut and prepare meat so that it looks appealing.
- Weighing portions of meat, wrapping it up and then handing it to a customer.
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- Taking cash as well as credit card payments from customers who want to buy meat.
- In quiet periods carrying out various cleaning and administrative duties.
- Making sure the fridge is at the correct temperature to store meat so that its safe.
- Dealing with customers who want refunds or who are making complaints.

Company name - Location JOB TITLE Dates (i.e. Aug 2011 – Jun 2013)

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KEY SKILLS AND COMPETENCIES

- Reducing meat wastage wherever possible by cutting skilfully and carefully.
- Able to work in cold, refrigerated rooms where the meat has to be stored.
- Giving customers advice on how to properly wrap up and store the meat they buy.
- Sound knowledge of all meat related Health and Safety, COSHH and legislation.
- Have high standards of personal hygiene, ethics and professionalism.
- Always smartly dressed to impress & know how to wear safety clothes like hairnets.
- Maximising customer interaction at every opportunity by carefully listening to them.

ACADEMIC QUALIFICATIONS

Nuneaton University **2008 - 2011**
BSc (Hons) Sales Management

Coventry Central College **2005 - 2008**
A levels:
Maths (A) English (B) Technology (B) Science (C)

REFERENCES – Available on request.



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