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## Fish Cutter Resume

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### Job Objective

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Actively seeking a Fish Cutter job with the right company.

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### Highlights of Qualifications:

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- Substantial experience of fish filleting, cutting, portioning and display
  - In-depth knowledge of fish trimming, processing and cooking methods
  - Remarkable knowledge of HACCP, quality control and cleanliness standards
  - Familiarity with lifting and handling heavy loads up to 75 pounds
  - Ability to cut and size fish portions as per client specifications
  - Ability to use knives and tools for cutting and filleting fishes, safely
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### Professional Experience:

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Fish Cutter  
American Fish & Seafood, Notasulga, AL  
August 2012 – Present

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### Responsibilities:

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- Received, checked and stored all fishes and documented fish quantity.
  - Filleted and discarded non-edible parts like scales and bones from fish.
  - Cut, sliced and portioned fish according to customer's orders.
  - Placed and showcased fish cuts and merchandise in the display area, in an attractive manner.
  - Cleaned workplace and equipments to maintain hygiene and HACCP standards.
  - Operated and maintained proper functioning of all assigned equipments.
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Fish Cutter  
Foodland Super Market, Ltd., Notasulga, AL  
May 2009 – July 2012

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### Responsibilities:

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- Washed and filleted fishes and removed their non-edible parts.
  - Cut, trimmed and stored fishes to meet customer specifications.
  - Stocked and rotated all uncut fishes and fish cuts in proper storage area.
  - Updated and maintained records related to fish items, accurately.
  - Cleaned and sanitized work area, knives and other related equipments.
  - Maintained food quality of all supplies, in compliance with established food and safety regulations.
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### Education:

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High School Diploma  
Clinton Prairie Jr Sr High School, Frankfort, IN

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