
Meat Cutter Resume

Job Objective

Seeking a Meat Cutter position with an established company so that I can put to good use the many skills that I have acquired over a period of time.

Highlights of Qualifications:

- Relevant experience of meat cleaning, carving, presentation and storage
 - Thorough knowledge of various meat cuts, processing and cooking technique
 - Operational knowledge of meat cutting equipments, wrapping tools, measuring scales and other related equipments
 - Familiarity with slicing primals and sub-primal parts to customer specification
 - Ability to interact with coworkers and clients in a friendly and helpful manner
 - Ability to work in rooms at high temperatures and in cold storage room for long hours
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Professional Experience:

Meat Cutter
Mitchell Grocery Corporation, Hollywood, FL
August 2012 – Present

Responsibilities:

- Cut and sliced raw meat into various sizes as per customer's requests.
 - Trimmed, shaped, laced and tied meat cuts for display counters.
 - Used boning knife, skewer, twine and other equipments for cutting and processing raw meat.
 - Packaged, labeled and showcased meat cuts in an appealing manner.
 - Stored and rotated meat cuts in freezer cases and discarded out-of-date products.
 - Washed and sanitized meat room and equipments as per government-approved sanitation guidelines.
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Meat Cutter
Winn-Dixie Stores, Inc., Hollywood, FL
May 2009 – July 2012

Responsibilities:

- Received, checked, stored and documented uncut raw meat.
 - Carved, trimmed, shaped and ground meat cuts using appropriate machines.
 - Measured, wrapped and displayed meat cuts and products for sale.
 - Stored and rotated all meat products properly and identified and removed spoilt items.
 - Cleaned and disinfected worksite, storage place and display area.
 - Washed, maintained and organized cutting tools and other equipments, safely.
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Education:

High School Diploma
Paonia High School, Paonia, CO

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