

Omar Sherman

Butcher

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STRENGTHS

-  **Exceptional Knife Skills**
Proficient in executing various cutting techniques safely, trusted by peers for precision cuts.
-  **Strong Team Player**
Foster collaboration, often taking the lead in team discussions to improve processes.
-  **High Attention to Detail**
Consistently receive commendations for accuracy in portioning cuts and inspecting quality.
-  **Food Safety Advocate**
Champion proper food safety practices among peers, ensuring everyone adheres to hygiene standards.
-  **Customer-Centric Approach**
Dedicated to understanding customer preferences; often provide personalized recommendations.

SKILLS

<u>Meat Cutting Techniques</u>	
<u>Food Safety</u>	<u>Knife Handling</u>
<u>Sanitation Standards</u>	
<u>Team Collaboration</u>	
<u>Quality Inspection</u>	
<u>Order Fulfillment</u>	
<u>Inventory Management</u>	
<u>Customer Service</u>	
<u>Communication Skills</u>	
<u>Time Management</u>	
<u>Problem Solving</u>	
<u>Hygiene Maintenance</u>	
<u>Workflow Efficiency</u>	<u>Staff Training</u>

SUMMARY

Dedicated butcher with over three years of hands-on experience specializing in premium meat preparation and cutting. Strong commitment to maintaining food safety and sanitation standards, ensuring customer satisfaction through quality service. Proven proficiency in knife handling techniques and effective teamwork within production settings. Eager to contribute expertise to a progressive butchery that values quality and safety.

EXPERIENCE

Butcher

Prime Cuts Butchery  January 2023 - Present  Los Angeles, CA

Responsible for preparing high-quality meat products while adhering to safety and cleanliness protocols. Collaborates with the production team to meet daily objectives, focusing on precision in cutting and trimming meat according to specifications.

- Prepared a variety of premium meat cuts by efficiently removing unwanted materials.
- Collaborated with team members to ensure compliance with strict quality assurance standards.
- Utilized advanced knife skills to accurately trim excess fat and separate cuts from bones.
- Maintained a clean workspace in accordance with health regulations to prevent contamination.
- Conducted regular inspections of meat quality, ensuring freshness and adherence to safety guidelines.
- Executed thorough cleaning routines for tools and work areas to uphold hygiene standards.

Meat Cutter

Fresh Market Meats  June 2021 - December 2022  Santa Ana, CA

Focused on executing precise meat-cutting tasks while enhancing workflow efficiency. Worked closely with the Production Manager to train new staff on best practices and elevate product quality and service delivery.

- Executed accurate meat cutting tasks to provide high-quality products to met customer demands.
- Assisted the Production Manager in improving workflow for better operation efficiency.
- Trained new employees in safe meat cutting techniques and operational policies.
- Engaged regularly with customers, providing recommendations based on their needs and inquiries.
- Participated actively in inventory management, ensuring stock levels were monitored and maintained.
- Contributed to discussions on safety protocols during team meetings to enhance operational safety.

Meat Trimmer

Quality Cuts Co.  March 2020 - May 2021  Irvine, CA

Supported the meat preparation team by ensuring high standards of cleanliness and product quality. Collaborated with colleagues to fulfill orders swiftly and effectively during peak periods, emphasizing efficient communication and teamwork.

- Prepared cuts following specifications and promptly fulfilled customer orders.
- Ensured a high standard of sanitation in the meat prep area consistent with health regulations.
- Contributed to quality inspections, confirming compliance with company requirements.
- Worked as part of a team during busy hours, enhancing overall operational productivity.
- Exercised safe, effective tool utilization during preparation activities.
- Implemented waste reduction practices within meat processing workflows.

LEADERSHIP & AWARDS

- Team Member of the Month - Quality Cuts Co. for outstanding teamwork and performance.
- Recognized for excellence in customer service at Fresh Market Meats.

LANGUAGES



MY CAREER



- Butcher at Prime Cuts Butchery (3.6 Years)
- Meat Cutter at Fresh Market Meats (1.5 Years)
- Meat Trimmer at Quality Cuts Co. (1.2 Years)

EDUCATION

High School Diploma
Lincoln High School 🎓 GPA: N/A 📅 2018 📍 San Diego, CA

CERTIFICATIONS

- Certified Food Handler 📅 2022
- ServSafe Food Protection Manager Certification 📅 2023

TECHNICAL SKILLS

- **Cutting Tools:** Knives, Saws, Meat Grinders
- **Sanitation Practices:** Cleaning Solutions, PPE, Footwear Regulations
- **Safety Equipment:** Cut-Resistant Gloves, Aprons, Hair Nets
- **Equipment Used:** Vacuum Sealers, Scales, Ageing Chambers
- **Regulatory Compliance:** USDA Guidelines, Local Health Codes, HACCP Procedures
- **Packaging Methods:** Cryovac, Vacuum Sealing, Labeling Standards
- **Quality Control Processes:** Temperature Checks, Shelf-Life Testing, Traceability
- **Production Software:** ERP Systems, Inventory Tracking Tools, Labeling Platforms
- **Procurement Strategies:** Supplier Vetting, Contract Negotiation, Supply Sources
- **Customer Interaction Tools:** CRM Systems, Feedback Collection Tools, Communication Platforms

PROFESSIONAL AFFILIATIONS

- Member of the American Meat Science Association promoting advancements in meat science.
- Active participant in local community events supporting food safety education.

ADDITIONAL INFORMATION

Work Status : Authorized to work in United States. No sponsorship required.

REFERENCES

AVAILABLE ON REQUEST