



Legend Blake

Butcher/Meat Cutter

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SUMMARY

Dedicated butcher with over two years of experience in meat cutting and preparation. Ensure compliance with food safety standards while enhancing customer satisfaction. Proven track record in maintaining a clean, organized work environment and providing exceptional service. Strong communicator proficient in collaborating with kitchen staff to meet preparation timelines and address customer needs. Committed to delivering quality meats to the community, developing lasting relationships through outstanding service, and contributing positively to overall business operations.

EXPERIENCE

Butcher/Meat Cutter

Quality Meats Inc. 📅 June 2024 - Present 📍 Elkhart, IN

Served as a crucial team member focused on high-quality meat preparation and customer satisfaction. Actively enhanced productivity while ensuring compliance with rigorous food safety regulations.

- Cut, trimmed, and prepared a variety of meat products according to specified quality standards.
- Maintained absolute adherence to food safety regulations, leading to zero compliance issues during inspections.
- Improved workspace organization, implementing systems that boosted operational efficiency.
- Assisted meticulously in tracking inventory levels, reducing considerable waste via accurate monitoring.
- Provided personalized customer interactions, addressing inquiries precisely and fulfilling specific requests enthusiastically.
- Collaborated effectively with culinary staff, ensuring timely meat preparation for daily specials and events.

Meat Cutter Apprentice

Local Butchers Co. 📅 March 2023 - May 2024 📍 South Bend, IN

Supported experienced butchers by learning essential meat cutting techniques while emphasizing compliance and care in preparation tasks.

- Learned meat cutting techniques under the close guidance of seasoned professionals focusing on precision and safety.
- Played a key role in preparing various meat products, ensuring quality presentation at all times.
- Contributed actively to maintaining cleanliness and organization within the meat preparation area, fostering a safe working environment.
- Engaged with customers regularly, offering detailed product information to enhance their shopping experiences.
- Participated in monitoring inventory stocks, gaining valuable insights into effective ordering procedures.
- Developed strong communication skills by interacting effectively with team members and customers alike.

LEADERSHIP & AWARDS

- Excellence in Customer Service Award - Quality Meats Inc. (2025)
- Food Safety Certification - Completed Training (2024)

EDUCATION

Certificate in Meat Cutting

Culinary Arts Institute 🎓 GPA: 4.0 📅 2023 📍 South Bend, IN

Coursework: Meat Processing Techniques, Food Safety Regulations, Customer Service Strategies, Inventory Management

STRENGTHS

- 👁 **Attention to Detail**
Consistently noticed and addressed small inconsistencies in meat quality to ensure customer trust and satisfaction.
- 🗣 **Customer Engagement**
Noticed that approachable demeanor significantly improved customer satisfaction across multiple shifts.
- 👥 **Team Collaboration**
Regularly engaged with colleagues to fine-tune daily workflows, which led to more seamless service delivery.
- 🛡 **Food Safety Compliance**
Repeatedly ensured that proper hygiene practices were observed, resulting in a spotless safety record.
- 📦 **Inventory Awareness**
Constantly monitored stock levels to prevent both shortages and overages, maintaining ideal inventory conditions.

SKILLS

Meat Cutting Techniques

Food Safety Compliance

Customer Service Excellence

Inventory Management

Communication Skills

Team Collaboration

LANGUAGES

English Native

Spanish Intermediate

MY CAREER



- Butcher/Meat Cutter at Quality Meats Inc. (2.2 Years)
- Meat Cutter Apprentice at Local Butchers Co. (1.2 Years)

CERTIFICATIONS

- Food Safety Certification 📅 2024
- Meat Processing Certificate 📅 2023

TECHNICAL SKILLS

- **Food Preparation Tools:** Knives, Slicers, Saws, Machines
- **Safety Equipment:** Gloves, Protective Gear, Sanitizers
- **Customer Interaction Platforms:** Sales Registers, POS Systems, Communication Devices
- **Inventory Management Systems:** Stock Tracking Software, Supply Databases, Ordering Applications
- **Cleaning Solutions:** Sanitizers, Detergents, Surface Cleaners
- **Quality Control Measures:** Inspection Checklists, Temperature Logs, Freshness Evaluators
- **Meat Preservation Methods:** Refrigeration Techniques, Vacuum Packaging, Freezing
- **Chemical Handling Standards:** Material Safety Data Sheets, Hazard Classification, Safe Disposal Methods
- **Packaging Materials:** Wrappers, Barbecue Trays, Labels
- **Culinary Collaboration Tools:** Menu Planning Software, Recipe Databases, Scheduling Boards

PROFESSIONAL AFFILIATIONS

- Member, National Butchers Association
- Volunteer, Local Food Pantry

ADDITIONAL INFORMATION

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

REFERENCES

AVAILABLE ON REQUEST