

Emmett Bowers

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📍 Springfield, IL 62704

SUMMARY

Experienced butcher passionate about delivering top-quality meats and educating others on cutting techniques and animal welfare. Five years in meat processing paired with hands-on training serving customers effectively. Supervises a skilled team, fostering an environment of collaboration while adhering to quality standards. Mentors apprentice butchers, ensuring growth through tailored coaching and effective communication. Implements best practices for inventory management and customer interactions that enhance business results while prioritizing health and safety compliance. Committed to maintaining a clean work environment to ensure the satisfaction of both customers and team members.

EXPERIENCE

Expert Butcher

January 2023 - Present

Green Valley Market

Chicago, IL

Led operations for the meat department focusing on high-quality product handling and customer experience. Supervised mentoring processes for a diverse team dedicated to elevating service standards. Ensured all products met presentation and safety standards while strategizing sales initiatives that aligned with store goals.

- Showcase expertise in preparing and merchandising various cuts while achieving meticulous quality.
- Supervise and guide a team focused on packing, slicing, and displaying meat products to elevate sales.
- Ensure constant compliance with health regulations, creating a clean and safe working environment.
- Provide excellent customer service through timely addressing of inquiries and offering expert suggestions.
- Efficiently manage inventory, optimizing product availability to reduce excess waste where possible.
- Implement training programs, emphasizing essential methods in meat handling and customer engagement.

Butcher

June 2020 - December 2022

Harvest Foods

Peoria, IL

Contributed significantly to the operation by developing engaging food displays and enhancing customer interactions regarding meat purchases. Supported team efforts by managing custom orders aligned with client specifications while ensuring quality compliance.

- Executed comprehensive meat cutting routines following specific trimming techniques and order requests.
- Collaborated to improve product displays which stimulated increased sales and positive customer experiences.
- Educated shoppers about different products available, weaving rich narratives around meat cuts and origin.
- Assisted with tracking inventory accurately leading to reduced shortages and better supply chain function.
- Maintained all equipment cleanliness as per standard protocols, consistently exceeding health inspections.
- Trained newcomers on professional standards of meat handling alongside exemplary customer service approaches.

Apprentice Butcher

May 2018 - May 2020

Meat Masters

Champaign, IL

Fulfilled an intensive apprenticeship program foundational to butchering skills and professional standards. Actively assisted senior butchers ensuring compliant preparation of various meat types while building rapport with customers.

- Participated fully in a thorough butcher training curriculum establishing cut accuracy and precision.
- Helped experienced team members slice and package traditional and gourmet cuts, utilizing proper methodologies.
- Engaged directly with consumers to build lasting connections and cater recommendations enhancing satisfaction.
- Managed records for supplies effectively assisting in stock requisition leveraging horizontal collaborations.
- Ensured strict adherence to hygiene during each shift keeping workspace organized and secure.
- Developed key insights into origins of meat helping bolster overall shopper confidence in offerings.

LEADERSHIP & AWARDS

- Top Performer Award at Harvest Foods for exceptional sales growth
- Employee of the Month recognition multiple times at Meat Masters due to outstanding teamwork

EDUCATION

Diploma in Culinary Arts

2018

Culinary Institute of America GPA: 3.8

New York, NY

Coursework: Meat Handling, Customer Service, Food Safety, Product Display

CERTIFICATIONS

- Certified Butcher 📅 2020
- Meat Cutting Certification Program 📅 2020

TECHNICAL SKILLS

- **Food Safety Standards:** HACCP, USDA Guidelines, Safe Serve
- **Kitchen Equipment:** Knives, Slicers, Grinders
- **Meat Preparation Techniques:** Breaking down, Trimming, Slicing
- **Customer Interaction Tools:** POS Systems, Feedback Forms, Sales Software
- **Training Methodologies:** Hands-On Training, Role-playing, Workshops
- **Inventory Tools:** Stock Management Software, Excel, FIFO System
- **Merchandising Strategies:** Product Placement, Signage, Promotions
- **Animal Welfare Standards:** Ethical Treatments, Local Farming, Public Awareness
- **Cooking Techniques:** Grilling, Roasting, Sous Vide
- **Health Standard Compliance:** Safety Inspections, Cleanliness Protocols, Allergen Management

SKILLS

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|------------------------|--------------------------|----------------------|--------------------|
| • Meat Cutting | • Food Safety Compliance | • Health Regulations | • Custom Orders |
| • Customer Service | • Product Knowledge | • Mentoring | • Meat Origins |
| • Team Leadership | • Communication Skills | • Sales Strategies | • Public Education |
| • Inventory Management | • Cutting Techniques | • Packaging | • Food Displays |

PROFESSIONAL AFFILIATIONS

- Member of the National Association of Meat Purveyors promoting industry standards
- Volunteer with local animal welfare organizations, advocating for ethical treatment of livestock

LANGUAGES

- English (Native)
- Spanish (Proficient)

ADDITIONAL INFORMATION

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

REFERENCES

AVAILABLE ON REQUEST