

Karter Dean

Meat Cutter

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STRENGTHS

-  **Customer Relationship Building**
Developed strong ties with customers by providing attentive service, leading them to return frequently.
-  **Committed Team Player**
Worked alongside colleagues, always ready to assist when needed, contributing towards shared goals.
-  **Health and Safety Compliance**
Prioritized adherence to all health regulations, showcasing dedication to workplace safety for staff and customers.
-  **Effective Communication Skills**
Cultivated open communication channels with management and coworkers, facilitating an efficient work environment.
-  **Attention to Detail**
Meticulously priced and displayed products, enhancing aesthetics and sales performance.

SKILLS

- Meat cutting Customer service
- Inventory management
- Safety compliance
- Team collaboration Packaging
- Presentation techniques
- Temperature control
- Sanitation practices
- Equipment operation
- Quality assurance Product display
- Communication Problem-solving
- Time management
- Workflow optimization

SUMMARY

Dedicated meat cutter with over one year of hands-on experience in meat preparation and customer service. Proficient in cutting, trimming, and displaying a variety of meats according to company standards. Committed to maintaining a clean and sanitary work environment while ensuring compliance with health regulations. Strong interpersonal skills foster positive customer interactions and relationships. In previous roles, adeptly handled various meat products, showcased pricing strategies that attracted customers, and adhered strictly to safety and cleanliness protocols, enhancing overall operational efficiency.

EXPERIENCE

Meat Cutter

Meat Masters  June 2025 - Present  Allentown, PA

- As a meat cutter, proficiently cut and prepared various types of meat products for customer sales, ensuring adherence to hygiene and quality standards. Facilitated smooth operations, collaborated effectively with team members, and contributed positively to the customer experience.
- Cut and trimmed meat products, adhering strictly to quality and safety standards set by management.
 - Priced and strategically displayed products, improving visibility and encouraging sales.
 - Maintained cleanliness in work areas, consistently complying with local health regulations.
 - Reported equipment malfunctions and temperature issues promptly to ensure optimal operation.
 - Delivered excellent customer service by addressing requests and questions in a friendly manner.
 - Assisted in packaging and wrapping processes, preserving product integrity during display.

Meat Wrapper

Fresh Cuts  January 2025 - May 2025  Harrisburg, PA

- Supported meat wrapping operations, ensured proper handling of all products while developing foundational knowledge of best practices in meat preparation and presentation.
- Wrapped meat products promptly, ensuring freshness and adherence to safety standards.
 - Assisted with receiving, weighing, and recording incoming meat shipments accurately.
 - Collaborated with colleagues to achieve efficient service and high levels of customer satisfaction.
 - Participated in rigorous training on meat handling and kitchen safety regulations.
 - Implemented cleanliness protocols actively, maintaining workspace organization and sanitation.
 - Cultivated rapport with customers through knowledgeable and personalized service engagements.

LEADERSHIP & AWARDS

- ServSafe Food Handler Certification, 2025
- Employee of the Month Recognition at Meat Masters for Exceptional Service

EDUCATION

High School Diploma

Central High School  GPA: N/A  2024  Philadelphia, PA

Coursework: General Studies, Health Education, Food Safety, Culinary Arts

CERTIFICATIONS

- ServSafe Food Handler Certification  2025
- Meat Processing Skills Training  2026

TECHNICAL SKILLS

- **Meat Cutting Tools:** Knives, Band saws, Scales

LANGUAGES



MY CAREER



- Meat Cutter at Meat Masters (1.2 Years)
- Meat Wrapper at Fresh Cuts (4 Months)

- **Safety Standards:** OSHA guidelines, Local regulations, HACCP protocols
- **Customer Service Techniques:** Listening skills, Problem resolution, Product knowledge
- **Cleaning Practices:** Chemical usage, Sanitizing methods, Maintenance routines
- **Product Presentation Techniques:** Pricing strategies, Identifying customer preferences, Merchandising displays
- **Inventory Management Systems:** Stock rotation, FIFO principles, Labeling standards
- **Food Handling Certifications:** ServSafe, Food Protection Manager, HACCP certification
- **Team Collaboration Tools:** Group discussions, Workshops, Team meetings
- **Technical Skill Development:** Hands-on coaching, Peer led sessions, Industry workshops
- **Time Management Strategies:** Prioritizing tasks, Deadline tracking, Workflow management

PROFESSIONAL AFFILIATIONS

- Member of Local Culinary Association, engaging in community food safety initiatives
- Active participant in student-led culinary workshops promoting safe meat handling practices

ADDITIONAL INFORMATION

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

REFERENCES

AVAILABLE ON REQUEST