

Karter Dean

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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

June 2025 - Present

Meat Masters

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

January 2025 - May 2025

Fresh Cuts

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

2024

Central High School GPA: N/A

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
- **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

SKILLS

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

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

LANGUAGES

- English (Native)
- Spanish (Proficient)

ADDITIONAL INFORMATION

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

REFERENCES

AVAILABLE ON REQUEST