

Wade Blair

☎ (206) 555-1234

✉ wade.blair@example.com

🌐 linkedin.com/in/wadeblair

📍 Seattle, WA 98101

SUMMARY

Driven production butcher with over five years in food processing and meat cutting. Proven track record for adhering to safety regulations while producing high-quality meat products. Skilled in knife handling, portioning, and maintaining strict hygiene protocols. Committed to fostering teamwork in fast-paced environments and resolving issues proactively. Known for optimizing workflow and training peers on best practices, ensuring long-term compliance with quality standards. Eager to bring expertise to a reputable local meat company, enhancing the meat production process through collaboration and a shared commitment to excellence.

EXPERIENCE

Production Butcher

June 2022 - Present

Fresh Cuts Meat Company

Tacoma, WA

Support team and production goals in the role of production butcher by managing day-to-day operations, ensuring adherence to stringent quality checks, and enhancing workplace safety protocols. Utilize advanced knife skills and maintain equipment critical for meat preparation.

- Execute precise cutting and trimming of meat products, consistently meeting production volume and quality benchmarks.
- Operate and ensure maintenance of various cutting equipment, complying with all safety rules during operations.
- Collaborate closely with team members to sustain workflow efficiency, swiftly addressing any quality-related concerns.
- Train new recruits in proper food handling techniques emphasizing safety and sanitation standards.
- Implement regular freshness inspections, promptly communicating route corrections to enhance product quality.
- Maintain an organized and sanitized work environment, contributing to operational effectiveness and compliance.

Meat Cutter

April 2020 - May 2022

Gourmet Meats Inc.

Everett, WA

Integral part of a robust meat-cutting team where operational support led to achieving key business targets through exemplary processing skills and attention to detail.

- Prepared and processed a diverse range of meat products, surpassing daily production goals.
- Mastered safe operation of complex meat-processing machinery, ensuring compliance with health regulations.
- Conducted thorough quality control checks, guaranteeing only top-notch products reached customers.
- Monitored inventory effectively, assuring continuous production flow by tracking usage meticulously.
- Engaged actively with team discussions, sharing insights and improvement suggestions that enhanced operational workflows.
- Promoted quality by participating extensively in staff workshops centered around best practices.

Culinary Assistant

January 2018 - March 2020

Farm Fresh Butchers

Bellingham, WA

Gained experience in food preparation and customer engagement within the meat industry. Supported functions contributing significantly to retail success and streamlined operations.

- Assisted lead butchers in preparing varied meat cuts, gaining substantial hands-on experience in cutting and food safety.
- Maintained workspace cleanliness, ensuring organizational effectiveness and safety compliance.
- Provided exceptional service in the retail meat department, helping customers make informed choices.
- Participated in comprehensive team training on knife skills and sanitation regulations.
- Supported preparations for special events, guaranteeing timely availability of assorted meat products.
- Worked alongside culinary teams in recipe innovation, contributing to diverse offerings that attracted more customers.

LEADERSHIP & AWARDS

- Employee of the Month, January 2023 at Fresh Cuts Meat Company
- Best New Product Line Recognition, 2022 at Gourmet Meats Inc.

EDUCATION

Certificate in Culinary Arts

2025

Seattle Culinary Institute GPA: 3.8

Seattle, WA

Coursework: Meat Processing, Food Safety, Knife Skills, Sanitation Standards

CERTIFICATIONS

- Food Safety Certification 📅 2025

- Knife Skills Certification 📅 2024

TECHNICAL SKILLS

- **Food Production Equipment:** Knives, Saws, Grinders
- **Safety Regulations:** OSHA, Health Codes, Sanitation Standards
- **Inventory Control Systems:** FIFO Methods, Stock Rotations, Inventory Logs
- **Food Quality Standards:** USDA Guidelines, State Regulations, Internal Protocols
- **Training Programs:** Hands-On Techniques, Safety Training, Compliance Education
- **Customer Service Practices:** Product Knowledge, Client Interaction, Support Services
- **Order Management Systems:** POS Systems, Order Tracking, Demand Forecasting
- **Workplace Cleanliness Standards:** Hygiene Practices, Regular Sanitization, Tool Storage
- **Product Preparation Techniques:** Cutting Styles, Portion Sizes, Marination Processes
- **Culinary Innovation:** Recipe Development, Product Testing, Flavor Pairings

SKILLS

- Meat cutting and processing
- Food safety and sanitation
- Team collaboration
- Knife safety and handling
- Quality control and assurance
- Inventory management

PROFESSIONAL AFFILIATIONS

- Member of the Local Meat Producers Association
- Participant in Community Food Safety Workshops

LANGUAGES

- English (Native)
- Spanish (Intermediate)

ADDITIONAL INFORMATION

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

REFERENCES

AVAILABLE ON REQUEST