

Wade Blair

Production Butcher

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STRENGTHS

- ✂ **Knife Skills**
Consistently demonstrated precision in meat cutting and tool utilization, leading training for peers.
- 🛡 **Food Safety Compliance**
Prioritized food safety standards, establishing best practices among team members and cultivating accountability.
- 👥 **Team Collaboration**
Fostered strong relationships among coworkers, resulting in a supportive work environment focused on common goals.
- ✅ **Quality Assurance**
Diligently inspected cuts and portions to uphold high quality and consistency across all products prepared.
- 👍 **Organizational Skills**
Maintained an efficient workspace which significantly contributed to smooth, uninterrupted production runs.

SKILLS

Meat cutting and processing

Knife safety and handling

Food safety and sanitation

Quality control and assurance

Team collaboration

Inventory management

LANGUAGES

English

Native

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

Fresh Cuts Meat Company 📅 June 2022 - Present 📍 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

Gourmet Meats Inc. 📅 April 2020 - May 2022 📍 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

Farm Fresh Butchers 📅 January 2018 - March 2020 📍 Bellingham, WA

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

MY CAREER



- Production Butcher at Fresh Cuts Meat Company (4.2 Years)
- Meat Cutter at Gourmet Meats Inc. (2.1 Years)
- Culinary Assistant at Farm Fresh Butchers (2.2 Years)

- 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

Seattle Culinary Institute 🎓 GPA: 3.8 📅 2025 📍 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

PROFESSIONAL AFFILIATIONS

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

ADDITIONAL INFORMATION

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

REFERENCES

AVAILABLE ON REQUEST