

Rohan Marshall

Skilled Meat Processor

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 Manhattan, KS 66502

STRENGTHS

-  **Adaptability**
Successfully adjusted recipes and methods during rapid order changes, delighting customers with flexibility and responsiveness.
-  **Team Player**
Always eager to support coworkers, particularly during busy hours, building trust and camaraderie across team efforts.
-  **Safety Conscious**
Prioritized following hygiene and safety standards to reduce accident rates, gaining supervisor recognition for diligence.
-  **Attention to Detail**
Regularly performed quality checks on cuts before processing began, ensuring top-grade output and client satisfaction.
-  **Customer Focused**
Received consistent praise from repeat customers for outstanding service and product quality in challenging conditions.

SKILLS

- Meat Processing
- Equipment Operation
- Food Safety Compliance
- Team Collaboration
- Customer Service
- Sanitation Practices
- Carcass Breakdown
- Cutting Techniques
- Sausage Making
- Packaging Skills
- Quality Control
- Fast-paced Environment
- Detailed Documentation

SUMMARY

Dedicated meat processor with over four years of experience in beef processing and butchering. Expertise lies in operating various meat processing equipment while ensuring strict adherence to food safety and sanitation standards. Proven ability to deliver high-quality products in fast-paced environments while fostering teamwork. Highly dependable, focused on maintaining an organized workspace, and committed to excellence in customer service. Passionate about contributing positively to operational success while working collaboratively with teammates to innovate processes related to meat production and processing.

EXPERIENCE

Skilled Meat Processor

Booth Creek Meats  June 2024 - Present  Riley, KS

- Currently serving as a skilled meat processor responsible for executing complex custom beef processing tasks and collaborating on product innovation. Ensured compliance with quality standards through careful carcass breakdown and quality-cut preparation by utilizing equipment safely.
- Execute custom beef processing tasks, from cutting to packaging, meeting differing customer specifications and preferences.
 - Perform carcass breakdown, preparing a range of premium cuts while upholding stringent quality control standards throughout processing.
 - Collaborate effectively on sausage production and other innovative projects that enhance overall product offerings.
 - Maintain clean workstations, following all requisite safety protocols and sanitation practices to ensure a safe workplace.
 - Safely operate various meat processing machines, including band saws, grinders, and slicers while adhering to comprehensive maintenance protocols.
 - Interact with retail customers directly, providing tailored assistance and information regarding product selections.

Meat Processing Assistant

MeatMasters Inc.  May 2022 - May 2024  Topeka, KS

- Contributed as a meat processing assistant supporting skilled butchers in the production of high-quality meat products. Gained proficiency in operating machinery and maintaining efficiency within the processing environment.
- Assisted butchers in essential processing activities, developing skills in cutting and packaging diverse meat products rapidly and accurately.
 - Gained hands-on training in operating key meat processing machinery, enhancing workflow and ensuring safety standards were met consistently.
 - Played an instrumental role in keeping the work area spotless and organized, bolstering overall facility operational excellence.
 - Engaged actively in team discussions relating to production goals, forging closer collaborations with colleagues around crucial safety practices.
 - Provided valuable customer engagement services, resulting in improved satisfaction through clear communication and product knowledge.
 - Conducted routine quality inspections to safeguard processed items are aligned with company quality expectations.

Meat Production Intern

CattleCo  August 2021 - April 2022  Manhattan, KS

- Completed internship to gain foundational skills in meat processing and butchering under experienced professionals. Accumulated practical experience through active participation in standard procedures.
- Worked alongside the production team to learn fundamental butchering techniques and operational processes involved in meat production.

Problem Resolution Retail Support

English Native

Spanish Intermediate

A donut chart with a central circle. The central circle is white and contains the text '4.8' in a large, bold, black font, with 'YEARS' in a smaller, black font below it. The donut ring is divided into three segments of different shades of gray: a light gray segment (approximately 60%), a medium gray segment (approximately 30%), and a dark gray segment (approximately 10%).

4.8
YEARS

- Helped break down carcasses and prepared standard cuts while closely observing best practices shared by experienced mentors.
- Acquired knowledge of everyday safety protocols and sanitation measures vital in securing the meat production environment.
- Participated meaningfully in the assembly and labeling of packaged meat products ready for distribution, guaranteeing quality assurance.
- Documented processes for analyzing areas ripe for improvement, documenting findings to drive future efficiency gains.
- Engaged in practical training sessions focusing on equipment operation and maintenance principles enhancing safety awareness in workflows.

- Employee of the Month – November 2025
- Leadership Training Graduate – March 2025

Associate of Applied Science in Meat Processing

Kansas State University 🎓 GPA: 3.8 📅 2026 📍 Manhattan, KS

Coursework: Meat Processing Techniques, Food Safety Principles, Meat Quality Assurance, Sanitation Practices

- Food Safety Certification 📅 2025
- Meat Processing Techniques Certification 📅 2026

- **Meat Processing Equipment:** Knives, Band Saws, Grinders
- **Packaging Technologies:** Vacuum Sealers, Labeling Machines
- **Food Safety Standards:** HACCP, USDA Guidelines, SQF Certification
- **Production Management Systems:** Inventory Tracking, Workflow Optimization
- **Waste Management Practices:** Recycling Procedures, Composting Techniques
- **Cleaning Protocols:** Sanitization Solutions, Cleaning Schedules
- **Health Regulations:** OSHA Standards, Health Code Compliance
- **Product Development Software:** Recipe Planning, Test Kitchen Reporting
- **Safety Training Modules:** Manual Handling, Emergency Preparedness
- **Operational Efficiency Techniques:** Time Management, Process Improvement

- Member of Meat Processors Association since 2023
- Volunteer at Local Food Bank distributing meat packages weekly

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

AVAILABLE ON REQUEST