

[YOUR NAME]

[Street Address], [City, ST ZIP Code]

[phone]

[e-mail]

OBJECTIVE

BUTCHER / MANAGER

A position using extensive meat and food merchandising expertise.

EXPERIENCE

Proven abilities in all aspects of butchering, retail meat processing, and merchandising, including quality control and staff management.

Train and motivate meat-processing personnel; conduct training sessions on meat products; consult and communicate about merchandising with senior retail managers and store owners.

Develop and implement cost-effective inventory control procedures and policies; plan and prepare product displays.

EMPLOYMENT

Northwind Traders and predecessors

Various positions

Buffalo Grove, IL store

Meat Cutter

6/93-Present

Responsible for solving meat department operational problems; handle meat product processing; train department personnel.

Two Chicago, IL stores

Meat Department Manager

1966-1993

Directed and supervised entire meat department operation, including processing and quality control; set up product displays; trained and supervised up to 10 employees.

Several Chicago-area suburban stores

Meat-Processing Training Specialist

1964-1966

Planned and conducted training sessions in meat-product management and merchandising for meat department managers and line personnel.

EDUCATION

Maple High School, Oak Park, IL

Graduate 1964