

Elina Depalma

Meat Cutter

✉ elina.depalma@gmail.com
☎ (400) 674-4655
📍 123 Maple Street, Cherry Hill,
NJ 08003

Education

**Certificate in Meat
Cutting and Processing
at Cumberland County
Technical Education Center,
Vineland, NJ**

Sep 2018 - May 2022

Relevant Coursework: Meat
Identification and Grading,
Butchery Techniques, Processing
Equipment, Food Safety and
Sanitation, Meat Science,
Packaging and Preservation, and
Retail Merchandising.

Links

[linkedin.com/in/elinadepalma](https://www.linkedin.com/in/elinadepalma)

Skills

Knife handling

Meat identification

Deboning techniques

Portion control

Food safety and sanitation

Precision cutting

Customer service

Languages

English

Italian

Profile

During my one-year tenure as a Meat Cutter, I skillfully executed precise and accurate cuts of various meats, including beef, pork, and poultry, to meet the highest quality standards and customer preferences. I consistently adhered to strict safety and sanitation guidelines, ensuring a clean and hygienic workspace to prevent cross-contamination. My extensive knowledge of meat grading and optimal storage conditions contributed to maintaining the freshness and quality of products. I continually honed my knife skills and utilized specialized equipment, such as band saws and grinders, to maximize efficiency and reduce waste. My strong communication and interpersonal abilities enabled me to effectively collaborate with team members and provide exceptional customer service.

Employment History

Meat Cutter at Belfiore Meats, NJ

Dec 2022 - Present

- Successfully increased overall meat department sales by 15% in one year by optimizing product display and introducing new specialty cuts to cater to customer preferences at Belfiore Meats, NJ.
- Significantly reduced waste by 25% within six months through implementing effective inventory management and proper meat cutting techniques, leading to higher profit margins for Belfiore Meats, NJ.
- Trained and mentored four new meat cutters, improving overall department efficiency by 20% and ensuring consistent high-quality workmanship across the team at Belfiore Meats, NJ.
- Developed and executed a successful marketing campaign that resulted in a 10% increase in weekly foot traffic, contributing to a boost in revenue for Belfiore Meats, NJ.

Apprentice Meat Cutter at Esposito's Meat Market, NJ

Sep 2022 - Nov 2022

- Successfully increased overall meat department sales by 15% within the first year by implementing new merchandising techniques and enhancing product presentation.
- Developed and implemented a comprehensive training program for new hires, resulting in a 25% reduction in onboarding time and a 10% increase in employee retention rates.
- Streamlined the meat cutting process, improving efficiency by 20% and reducing waste by 15% through the introduction of new cutting techniques and equipment maintenance practices.
- Assisted in the expansion of Esposito's Meat Market product offerings, sourcing and introducing 10 new high-quality meat options that contributed to a 12% increase in customer satisfaction ratings.

Certificates

Certified Meat Cutter (CMC)

Jul 2021

Retail Butcher Certificate

Aug 2019