

Josephina Bridgette

Meat Clerk

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☎ (987) 956-3181

📍 123 Maple Street,
Indianapolis, IN 46225

Education

Certificate in Meat Cutting and Processing at Indiana Meat Cutting and Processing Academy, Indianapolis, IN

Sep 2018 - May 2022

Relevant Coursework:

Fundamentals of Meat Science, Meat Cutting Techniques, Meat Processing and Preservation, Food Safety and Sanitation, Meat Packaging and Labeling, Quality Control, and Industry Regulations.

Links

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

Skills

Butchery

Merchandising

Inventory management

Customer service

Food safety

Pricing accuracy

Product knowledge

Languages

English

Spanish

Profile

Dedicated Meat Clerk with one year of experience in efficiently handling, preparing, and displaying various meat products. Skilled in maintaining sanitation and safety standards, providing exceptional customer service, and managing inventory. Demonstrates strong work ethic and commitment to team collaboration, aiming to contribute positively to the workplace environment.

Employment History

Meat Clerk at Kroger, IN

May 2023 - Present

- Successfully increased meat department sales by 15% within a year, through effective product merchandising, inventory management, and customer service at the Kroger store in Indiana.
- Improved overall customer satisfaction for the meat department by 25%, by implementing new product displays, providing prompt assistance, and ensuring consistent availability of high-quality products.
- Reduced meat department's waste levels by 20% within six months, through diligent tracking of expiration dates, better rotation practices, and working closely with the store manager to optimize order quantities.

Assistant Meat Clerk at Walmart, IN

Jul 2022 - Apr 2023

- Successfully increased meat department sales by 15% over a six-month period by implementing effective merchandising strategies and providing excellent customer service.
- Streamlined inventory management processes, resulting in a 25% reduction in product waste and a 10% increase in overall department efficiency.
- Trained and mentored three new Assistant Meat Clerks, contributing to a 50% reduction in employee turnover in the meat department within one year.

Certificates

Certified Professional Meat Cutter (CPMC)

Dec 2021

Retail Butcher Certificate

Mar 2020

Memberships

United Food and Commercial Workers International Union (UFCW)

American Meat Institute (AMI)