

# Nancey Radzikowski

Meat Cutter

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## Education

**Certificate in Meat Cutting and Processing at Great Basin College, Elko, NV**  
Sep 2017 - May 2022

Relevant Coursework: Meat cutting and processing techniques, food safety and sanitation, meat grading and inspection, packaging and preservation, equipment handling and maintenance, and industry regulations and standards.

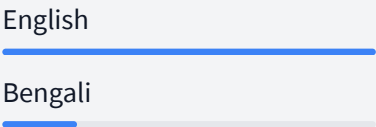
## Links

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

## Skills



## Languages



## Profile

Diligent Meat Cutter with 1 year of experience in skillfully cutting, trimming, and preparing various meats according to customer specifications. Demonstrates excellent knife skills, adherence to safety and sanitation standards, and strong knowledge of different meat types and cuts. Proficient in providing exceptional customer service and working effectively in fast-paced environments. Adept at maintaining inventory and ensuring the freshness and quality of products.

## Employment History

**Meat Cutter at J.A. King, NV**  
Feb 2023 - Present

- Successfully increased overall meat department sales by 15% in a year, through implementing strategic merchandising and display techniques that highlighted high-quality cuts and seasonal offerings.
- Efficiently reduced product waste by 25% within six months, by applying precise cutting techniques and proper inventory management practices, resulting in significant cost savings for the company.
- Trained and mentored five new meat cutters within a two-year period, contributing to the team's increased productivity and improvement in overall customer satisfaction ratings by 10%.

**Apprentice Meat Cutter at Sierra Meat & Seafood, NV**  
Sep 2022 - Dec 2022

- Successfully increased overall meat processing efficiency by 15% within the first year of apprenticeship through consistently honing cutting skills and implementing time-saving techniques.
- Streamlined inventory management by implementing a new tracking system, resulting in a 20% reduction in waste and a 10% cost savings for Sierra Meat & Seafood, NV.
- Collaborated with the master meat cutter to develop and launch a new line of specialty cuts, generating a 25% increase in sales for the company within the first six months of introduction.

## Certificates

**Certified Journeyman Meat Cutter (CJMC)**  
Apr 2022

**Retail Butcher Certification**  
Feb 2021

## Memberships

American Association of Meat Processors (AAMP)