

# Raylin Zarr

Meat Manager

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## EDUCATION

### Certificate in Meat Processing and Management at Kansas State University, Manhattan, KS

Sep 2017 - May 2021

Relevant Coursework: Meat Science and Composition, Food Safety and Quality Control, Meat Processing and Preservation Techniques, Livestock Management, Supply Chain and Operations Management, and Regulatory Compliance in the Meat Industry.

## LINKS

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

## SKILLS

Butchery

Inventory control

Merchandising

Food safety

Pricing strategy

Staff supervision

Customer service

## LANGUAGES

English

German

## HOBBIES

## PROFILE

Results-driven Meat Manager with 2 years of experience in overseeing all aspects of meat department operations. Adept at inventory management, quality control, and staff supervision to ensure adherence to food safety regulations and exceptional customer service. Demonstrated ability to optimize sales and profitability while maintaining high standards in product presentation and freshness. Strong team leader committed to cultivating a productive and efficient work environment.

## EMPLOYMENT HISTORY

### ● Meat Manager at Kansas City Steak Company, KS

May 2023 - Present

- Successfully increased overall sales by 15% within the first year by implementing strategic marketing techniques, optimizing inventory management, and enhancing customer service.
- Streamlined the meat processing system, reducing waste by 20% and saving the company \$50,000 annually through improved cutting techniques and better utilization of meat products.
- Led a team of 10 employees to achieve a 98% on-time order fulfillment rate, resulting in increased customer satisfaction and repeat business for Kansas City Steak Company.

### ● Assistant Meat Manager at Central Meat Market, KS

Jul 2021 - Apr 2023

- Successfully increased sales by 15% in the first quarter of 2020 by implementing strategic merchandising techniques and effective promotion of high-quality meat products to customers.
- Streamlined inventory management, leading to a 25% reduction in waste and a 10% increase in overall profitability for the meat department during 2019.
- Trained and developed a team of 5 employees, resulting in a 30% increase in productivity and a 20% decrease in employee turnover within the meat department in 2018.

## CERTIFICATES

### Certified Professional in Meat and Seafood (CPMS)

Feb 2022

### Master Butcher Certification

Mar 2020

## MEMBERSHIPS

American Association of Meat Processors (AAMP)

North American Meat Institute (NAMI)