

# Jameshia Grims

Meat Packer

## Profile

## Employment History

## Education

### Details

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(877) 169-1029  
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Dedicated Meat Packer with a year of experience in efficiently handling, packaging, and storing various types of meat products. Skilled in operating equipment, maintaining cleanliness, and adhering to safety guidelines. Demonstrates strong teamwork and communication abilities, contributing to a seamless workflow in fast-paced environments. Committed to maintaining high-quality standards and optimizing productivity.

### Meat Packer at Smithfield Foods, NC

Feb 2023 - Present

- Successfully packaged and processed over 1,500 pounds of meat per day, maintaining a 98% accuracy rate and contributing to Smithfield Foods' high production efficiency.
  - Implemented innovative packing techniques that increased daily output by 20%, resulting in a significant reduction in overtime costs for the company.
  - Maintained a 100% safety record throughout tenure, adhering to strict health and safety guidelines and ensuring a safe working environment for all team members.

### Meat Packing Associate at Mountaire Farms, NC

Sep 2022 - Jan 2023

- Successfully processed over 1,200 pounds of meat per day, contributing to a 10% increase in overall production efficiency at Mountaire Farms, NC.
  - Implemented a new inventory management system that reduced waste by 15% and saved the company \$20,000 annually in spoilage costs.
  - Trained and mentored 5 new Meat Packing Associates, improving the team's overall productivity by 8% and reducing training time by 25%.
  - Collaborated with the Quality Assurance team to identify and address safety issues, resulting in a 30% reduction in workplace accidents and injuries within the meat packing department.

### Certificate in Meat Processing and Packing at North Carolina Agricultural and Technical State University, Greensboro, NC

Sep 2018 - May 2022

Relevant Coursework: Meat Processing Techniques, Packaging and Preservation, Food Safety and Sanitation, Quality Control, Meat Science and Nutrition, Equipment Handling, and Industry Regulations.