

# Sarah McKenna

## GROCERY BUTCHER

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United States, Miami, FL

### SKILLS

Expert in various meat cutting techniques (e.g., steak, roast, chop preparation) Expert

Strong knowledge of meat types (beef, pork, poultry, lamb) Expert

Excellent customer service and communication skills Expert

Proficient in inventory management and stock rotation Expert

High attention to detail and cleanliness in food handling Expert

### PROFESSIONAL SUMMARY

Motivated and detail-oriented butcher with experience working in a grocery store environment. Expertise in meat cutting, inventory management, and customer service. Seeking a role to utilize my knowledge in meat selection and preparation to enhance the store's offerings and customer satisfaction.

### EXPERIENCE

January 2018 - Now

#### Grocery Butcher

Foodmart Superstore / Miami, FL

- Efficiently butchered beef, pork, and poultry, ensuring quality cuts and presentation for retail sale.
- Manage inventory, ensuring proper stock levels and accurate rotation of products to reduce waste.
- Provide exceptional customer service, offering product recommendations and answering questions on meat preparation.
- Supervise a team of 3 junior butchers and trained them on safety protocols, knife skills, and cutting techniques.
- Ensure all work complied with food safety standards and sanitation regulations.

June 2015 - December 2017

#### Butcher Apprentice

Neighborhood Grocery / Miami, FL

- Assisted in the preparation and cutting of various meats, following specific guidelines to ensure the highest quality standards.
- Maintained cleanliness and organization of the butcher counter and storage areas.
- Learned to identify different cuts of meat and developed a keen understanding of customer preferences and needs.
- Worked closely with senior butchers to improve skills in bone-in and boneless cutting methods.

### EDUCATION

#### Certificate in Meat Cutting and Butchery

Miami Culinary Institute / Graduated: May 2015

#### Certifications

- Food Safety Certification**, January 2019
- Butcher Safety and Knife Handling**, June 2016