Jake Doney

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I believe I have many attributes that are required in this job role. I have plenty of experience working in a customer service environment, in my butcher role I worked the shop front where I served customers and made sure their needs were met with a friendly and positive attitude. During my time laboring, I was keen to meet my employers expectations and completing jobs to a high standard first time.

I have knowledge of the health and safety at work act which was a module on my apprenticeship where I excelled. I take pride in following correct procedures to make sure myself and others remain as safe as possible. I can organize and facilitate my own daily work load, this is something I have done regularly in each job I have had. In the butchers shop I had to make sure all the meat was prepared before the doors opened and then make sure stock was refilled in-between customers to make sure the shop looked presentable. I also had to clean in-between this time. I have experience to complete work records an example of this would be in my butchers post where I had to complete fridge temperature checks, dates on food, pie temperature tests in compliance with health and safety and cleanliness checks. I have filled in my own risk assessments when needed at my job at beeches butches when new equipment was brought into store. I have knowledge of COSHH regulations which was an essential part of my apprenticeship and I was tested on my understanding. Furthermore, during my time as a laborer I worked enthusiastically and on my own initiative, for example my employer left me to complete site duties on my own.

I have a full driving license with no points, which demonstrates my safety and care on the road. I am extremely flexible to varying working hours and understand the importance of meeting deadlines. In my role as a butcher I would often have to work over to serve the customers and then clean up. Over the festive period I would work 70 hour weeks to ensure all demands were met.

Willing to relocate: Anywhere

Work Experience

Butcher

pasture farm foods - Colne
January 2022 to Present

- Serving customers
- Counter display
- Boning out
- Sausage making
- Bacon curing
- Knowledge of COSHH regulations
- ordering stock

Labourer
B & D groundworks - Colne
January 2018 to December 2021

• flagging
• block paving
• general ground work
• land drains
• site cleaning

Butchery Manager
Supervalu Ireland - Achilli Ireland
May 2016 to January 2018

• Serving customers
• Counter display
• Boning out
• Sausage making
• Bacon curing
• Knowledge of COSHH regulations
• training new members of staff
• ordering stock

Butcher
Beeches Butchers - Barrowford
September 2010 to May 2016

Cut, trim, bone, tie and grinds meats, such as beef, pork, poultry to prepare meat in a cooking form
• Prepare and place meat cuts in a display counter so they will appear attractive and catch the shoppers eye
• Wrap, weigh, label and price cuts of meat
• Prepare special cuts of meat ordered by customers
• Estimate requirements and order requisition meat supplies to maintain inventories
• Supervise apprentices and younger members of staff new to the trade
• Receive, inspect and store meat upon delivery, to ensure meat quality
• Shape, lace, and tie roasts using boning knife
• Cure meat such as bacon and ham
• Total sales and collect money from customers

Education

Food safety level 2 in Food safety
North lancs training group - Accrington
September 2012 to May 2014

GCSE or equivalent in Maths
Colne primet high school - Colne
September 2006 to April 2010

GCSE or equivalent in English
Primet high school - Colne
September 2005 to April 2010

Certifications and Licenses

UK full Driving License