

# THOMAS JOE

## EDUCATION

**Central Piedmont Community College**, Charlotte, NC  
**Associate of Applied Science**, Graphic Design And Advertisement, Expected in 08/2023

## PROFESSIONAL SUMMARY

I am reliable, willing to work long hours and all shifts. Responsible and knowledgeable individual with knack for cutting fresh meat of multiple varieties. In-depth knowledge of butcher's cutlery and powered equipment. While this doesn't align with the job I am currently applying for; I was able get a different perspective in marketing and how corporations like grocery stores think of everything up to how meat should be placed in the packaging, so that it looks more appealing to customers.

## SKILLS

- HTML
- Marketing
- Social Media
- Customer Experience
- Attention to detail
- Time Management
- Critical Thinking

## WORK HISTORY

**JOURNEYMAN MEAT CUTTER** 04/2022 to Current  
**Harris Teeter**, Monroe, NC

- Cut, trimmed and ground meats such as beef, pork and poultry to prepare for packaging and sale.
- Maintained and stocked display cases by transporting wrapped products from work area or cooler to display cases.
- Used boning knife, skewers and twine to shape, lace and tie roasts.
- Verified proper inventory levels, product quality and freshness to prevent sale of spoiled products.

**JOURNEYMAN MEAT CUTTER** 04/2019 to 03/2021  
**Buckhead Meat**, Charlotte, NC

- Cut, trimmed and ground meats such as beef, pork and poultry to prepare for packaging and sale.
- Used boning knife, skewers and twine to shape, lace and tie roasts.
- Operated / programmed a commercial Marelec slicer to obtain maximum yields for prestigious restaurants around the Carolinas.

**JOURNEYMAN MEAT CUTTER** 09/2015 to 04/2019  
**Harris Teeter**, Charlotte, NC

- Cut, trimmed and ground meats such as beef, pork and poultry to prepare for packaging

and sale.

- Maintained and stocked display cases by transporting wrapped products from work area or cooler to display cases.
- Used boning knife, skewers and twine to shape, lace and tie roasts.
- Verified proper inventory levels, product quality and freshness to prevent sale of spoiled products.