



RUMAN MASUD

Date of birth: 09/01/1982 | **Nationality:** Bangladeshi | **Gender:** Male |

Phone number: (+968) 78963626 (Mobile) | **Email address:**

zarastore.bd@gmail.com |

Address: Mabelah Industrial Area, Al Seeb, 132, Muscat, Oman (Home)

ABOUT ME

To secure a challenging and rewarding position as a skilled butcher, leveraging my expertise in meat cutting by hand and Saw machine knowledge of quality standards, and commitment to delivering exceptional customer satisfaction.

WORK EXPERIENCE

01/10/2022 – CURRENT Muscat, Oman

BUTCHER CAKE CREATION (KHALOOD AL BAKRI TRADE SPC)

- Expertly cut and portion meat according to customer specifications and quality standards.
- Maintain cleanliness and sanitation of cutting tools, work area, and equipment.
- Receive, inspect, and store meat products, ensuring proper handling and storage conditions.
- Collaborate with suppliers to order and replenish meat inventory as needed.
- Provide excellent customer service by offering product knowledge, recommendations, and assistance.
- Adhere to safety protocols, including proper use of protective gear and compliance with health and safety regulations.
- Price, label, and appealingly display meat products to attract customers.
- Keep abreast of industry trends, new cuts, and meat processing techniques.
- Manage inventory levels and minimize waste through effective rotation and sales forecasting.
- Assist in maintaining overall store cleanliness and organization.

19/01/2010 – 10/03/2018 Abu Dhabi, United Arab Emirates

ADNH COMPASS ABU DHABI NATIONAL HOTEL

- Assisted Master butcher in meat preparing in specific shapes and sizes.
- Worked in a good environment with a good number of staff.
- Conducted inventory management procedures every morning.
- Prepared request for materials report which would be sent to Purchasing Department.
- Maintained a clean and sanitary work environment.

10/02/2000 – 20/06/2006 Dammam, Saudi Arabia

CHEF ASSISTANT AL SAMER RESTAURANT

- Prepared the goods at service on time.
- Reviewed store's inventory levels every morning and requested for ingredients that were running below par stock levels.
- Organized all ingredients to be used for every shift.
- Prepared and cooked all varieties of items following the production schedule.
- Made adjustments to the daily production schedule during peak periods of service time.
- Kept the kitchen work areas cleaned and properly sanitized.

DIGITAL SKILLS

Video Conferencing (Zoom, Teams, Skype, Webex) - Advanced | Microsoft Office package: Microsoft Word, Excel, PowerPoint, Access | skills for training | Organizational and planning skills | Internet searching - advanced | Social Media including Facebook, WhatsApp and Twitter | Well - organized and self - motivated

● **EDUCATION AND TRAINING**

01/01/1988 – 31/12/1997 Shariatpur, Bangladesh
SECONDARY SCHOOL CERTIFICATE (SSC) Burirhat High School

● **LANGUAGE SKILLS**

Mother tongue(s): **BANGLA**
Other language(s):

	UNDERSTANDING		SPEAKING		WRITING
	Listening	Reading	Spoken production	Spoken interaction	
ENGLISH	B1	B1	A2	A2	B1
HINDI	B1	A2	B1	B1	A1
ARABIC	A2	A2	A2	A2	A1

Levels: A1 and A2: Basic user; B1 and B2: Independent user; C1 and C2: Proficient user

● **ADDITIONAL INFORMATION**

ORGANISATIONAL SKILLS

- Skills and Abilities**
- Proficient in using a variety of knives for precision cutting and trimming.
 - Understanding different cuts, types of meat, and the ability to identify quality.
 - Adhering to strict hygiene standards and maintaining a safe working environment.
 - Endurance for standing long hours and performing repetitive tasks.
 - Precise coordination for accurate cuts and portion control.
 - Good communication skills for interacting with customers and fulfilling their specific requests.
 - Ability to handle various meat types and adjust to different cutting styles.
 - Efficiently managing workflow and keeping work areas clean and organized.
 - Quickly addressing issues like tough cuts or unexpected variations in meat.
 - Collaborating effectively in a team, especially in larger butcher shops or processing facilities.