

Alan Thomas

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Professional Summary

Dedicated and reliable kitchen porter with 1 year of experience in commercial kitchen operations. Skilled in meat handling, basic food preparation, and strict adherence to food safety and hygiene standards. Seeking to apply hands-on experience in a supermarket setting as a Butcher Assistant. Quick learner with a strong work ethic, attention to detail, and a commitment to providing excellent customer service.

Key Skills

- Meat Handling & Preparation
- Stock Rotation & Labelling
- Cleaning & Sanitation
- Team Collaboration
- Product Packaging & Merchandising
- Flexible Shift Availability

Work Experience

Kitchen Porter

AVOCA – Dublin

April 2024 – May 2025

- Assisted with preparation and safe handling of meat and food products in a high-volume kitchen.
- Supported chefs in trimming, storing, and organizing meat and fresh food supplies.
- Performed stock rotation and ensured correct labelling of stored items.
- Worked collaboratively with kitchen staff to ensure smooth and efficient food service.

Education

National College of Ireland, Dublin

Leaving Certificate – *Expected 2025*

Certifications

Willing to complete HACCP food safety training.

Availability

Available for immediate start.

Flexible to work weekdays, weekends, and public holidays.