

LUCAS ALEXANDRE ANDRADE DA SIVA

CONTACT

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Salto, Blumenau - SC, Brazil

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SKILLS

- Housekeeping & Cleaning Operations
- Customer Service & Guest Relations
- Inventory & Supply Management
- Professional communication and collaboration
- Proactive and organized.
- Reliability & Strong Work Ethic
- Attention to Detail & Quality Standards
- Problem Solving & Initiative
- Quality control and industrial hygiene
- Experience in cattle slaughter and deboning
- Production planning and organization

LANGUAGES

- Portuguese
- English (studying)
- Spanish (Basic)

EDUCATION

- **University**
Anhanguera
Graduation course

Completed High School.

PROFILE

Highly motivated and dedicated service professional in meat processing plants, with over 11 years of experience in operations within the food industry. Recognized for consistently delivering high-quality work through meticulous attention to detail, efficiency, and proactive problem-solving.

Skilled at managing multiple tasks under pressure, coordinating teams, and ensuring operational excellence across different work areas. Known for training and mentoring new employees, improving workflows, and promoting a collaborative and organized professional environment.

I possess strong interpersonal and communication skills, which allow me to build positive relationships with supervisors and coworkers. I am reliable, adaptable, and committed to maintaining high standards of quality, safety, and operational efficiency.

I continuously seek to improve my skills and contribute meaningfully to the success of any team or organization. I demonstrate the ability to handle complex tasks independently while maintaining a positive, solution-oriented attitude, making me a reliable and versatile team member, especially in industrial and production environments.

WORK EXPERIENCE

Four Frigo Meat Industry, Blumenau, SC – Brazil **February 2025 – Current position** **Production Supervisor**

Responsible for supervising daily deboning production, ensuring that all processes meet the highest standards of hygiene, safety, and quality. Developed and implemented organized workflows, enabling the team to perform tasks efficiently without compromising product integrity.

Trained and mentored new employees in proper handling and safety procedures, improving onboarding and process quality. Managed inventory of materials and supplies, monitoring usage and reducing waste, contributing to operational efficiency.

Recognized for attention to detail, reliable leadership, and ability to keep the team productive under pressure in industrial environments.

Iguatemi Foods **June 2022 – January 2025** **Production Leader** **Iguatemi, MS - Brazil**

Professional with solid experience in **food industrial production**, working as a Production Leader at Iguatemi Foods, focused on team management, cattle slaughter, process optimization, and quality assurance.

Responsible for coordinating daily production in deboning and cattle slaughter, ensuring that all stages comply with strict hygiene, safety, and quality standards. Develop and implement efficient workflows, ensuring the team performs tasks productively and in an organized manner.

Train and mentor new employees in proper handling, safe slaughter procedures, hygiene, and good production practices, improving process quality and promoting a collaborative work environment.