

Summary of Experience

Over 17 years of experience in food production and printing industries. Background in industrial food preparation, machine operations and repair, equipment setup, and safety. Certified in chemicals training.

2003 to 2013 **Bay Valley Foods** (formerly Del Monte Foods), Mendota, Illinois
A producer and packager of soups for the retail market.

Utility: Responsible for preparation and delivery of batch quantities of dry and frozen ingredients, along with tomato paste, to the final batch cookers, and for in-process inspection of all ingredients while being weighed into batch quantities. Cross trained on all jobs except maintenance.

- Performed proper sanitation of all preparation, making, and filling equipment and working with QA Department, production, and chemical suppliers to provide adequate sanitation.
- Relieved all jobs associated with preparation and making of product, acting as a fill-in for fill and sterilize positions (Can Depal, Filler Operator, Sterilizer Operator and Filler Relief), and acting as fill-in for QA positions (Can Seam, Net Weight, Ingredient and Sample Inspectors).
- Helped to direct hourly workforce in proper batching and making of soup to recipe specifications, ensuring paperwork is properly filled out and submitted.
- Prepared frozen meat and frozen blocks of meat for final batching.
- Dumped dry pasta and Individually Quick Frozen (IQF) vegetables into batch quantities.
- Delivered ingredients to the proper area for further processing.
- Sampled at proper intervals containers at the filling lines for proper net contents, headspace, temperature, and proper seaming dimensions.
- Performed collection of all products off of filling lines for analytical testing in the lab.
- Tested PH, weights, consistencies, colors, acidity, organoleptic, and salt analysis.
- Entered data into Zontec system.
- Supported and adhered to the USDA and the Kosher processes.
- Provided QA lab samples for analysis.
- Monitored production area for any Good Manufacturing Practices (GMP), safety, or quality violations. Maintained a clean work area.
- Performed quality assurance checks, such as magnet checks, and confirmed that final batch of product conforms to recipe card for proper blended ingredients proportions.
- Reported any discrepancies in the recipe to a lead worker or supervisor.
- Utilized equipment, facilities, team members, and skill sets to meet all production, quality, safety, and delivery requirements.
- Displayed strong sense of urgency and paid close attention to detail.
- Trained and gave work directions to assigned personnel.
- Removed any visual gross defects from the depalletizer.
- Before start up, checked for what variety was running for the day and assured proper video code was being applied.
- Operated filler and supplied lids into the double seamer.
- Monitored for proper fill heights, temperatures, and tested for garnish distribution.
- Notified supervisor of any major process interruptions (no product, no cans, downstream sterilization stops, or low temperatures).
- Ensured that the empty and full can washers were working properly.
- Performed paperwork for recording of production, test results, lid usage, and downtime.

- At start up, verified variety can size and thermal process running for the shift.
- Checked available utilities, lubrication, proper venting, and start of the units.
- Provided daily sanitation as dictated by production schedule.
- Assisted in transporting heavy equipment with forklifts or other devices.
- Lifted heavy hoses, equipment, and chemical containers.
- Certified in chemicals training.

Kitchen Cook: Responsible for operating the kitchen batching equipment to assemble pre-weighed ingredients into batch quantities, blend, and heat to recipe specifications.

Quality / Seams and Net Weights: Responsible for checking seams, cutting cans, and placing under camera (Seams 2000) for analysis.

1995 to
2002

RR Donnelley & Sons, Mendota, Illinois

A global provider of integrated communications providing printing, digital, and supply chain solutions.

Machine Operator: Responsible for operating and maintaining binding and pocket machinery.

- Used tools and fixtures to ensure quality.
- Setup, monitored, and operated equipment.
- Processed changeovers.
- Followed instruction cards and cross-trained to perform job tasks and responsibilities at various workstations.
- Reset, re-started, and performed minor adjustments to production equipment.
- Ability to work in a fast-paced, production environment with minimal supervision.
- Ensured inventory accuracy by investigating and correcting variances.
- Ensured enough materials to execute production schedule and fill orders.
- Operated a variety of material handling and quality verification equipment.
- Utilized electronic and mechanical precision measuring instruments and equipment.
- Demonstrated mechanical aptitude and familiarity with tools and maintenance process.

1987 to
1992

Johnsons & Johnsons, Culver City, California

A local grocery store.

Cashier / Bagger / Stocker: Responsible for stocking shelves, inventory, bagging groceries, operating cash register, and providing customer service.

Education: Diploma, Venice High School, Venice, California, 1986

General Skills:	Bilingual – English/Spanish Corrective Action/Issue Resolution Customer Service Data Collection First Aid Forklift Certified Gauge Calibration Inspection Techniques Knowledge of Ergonomics Leadership/Core Values Lock Out Tag Out Machine Operations	Machine Repair Material Handling Meeting Specifications Order Processing Packaging Power Trucks Problem Solving Quality Assurance Record Keeping Training Employees Using Work Instructions Weight Counting (Scales)
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