

Adrain Smith

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To grow in skills and abilities in order to manage and train others so as to maintain high levels of production.

Work Experience

Production Technician Level 1

J.M. Smucker Company - Longmont, CO
June 2019 to Present

Packaging Technician Level 1
Sanitation Functional Leader

Production & Packaging Technician - Worked in a variety of areas, in production and packaging, to produce product for the Company.

- Followed all company Safety Rules and Good Manufacturing Practices (GMP's).
- Produced high quality products in a safe and healthful manner.
- Performed the necessary movements for the purposes of operating high speed making, packing and other production related equipment
- Performed basic troubleshooting of machinery and process issues, which included basic repairs and maintenance activities
- Supported changeover processes
- Used basic hand and power tools (i.e. wrenches, screwdrivers, pliers, hammers, drills, grinders, etc.)
- Used a computer to input and maintain accurate records and data, utilize email and on-line training resources
- Analyzed information using basic skills in math and statistics
- Operated essential material handling equipment at the site (i.e. Pull Pac, Forklift, Hand Trucks, Clamp Trucks, etc.)
- Worked as part of a team.
- Assisted fellow employees as needed.

Sanitation Functional Leader - Maintained good housekeeping, Good Manufacturing Process's, and sanitary conditions in all areas of production, packaging, and warehouse to meet the Company's quality and food safety requirements.

- Under the direction of the Assistant Manager of Food Safety, inspects, promotes and maintains adherence to food safety cleanliness in the handling of product, ingredients and finished goods using proper work procedures and compliance with Food Safety Standards as defined by the FDA, BRC and FSMA programs.
- Keeps neat, accurate written records of all work performed.
- Tracks and maintains inventory on sanitation chemicals, equipment, and supplies.

- Performed internal audits in conjunction with Management Team and provide Corrective Action Support.
- Participated with Process Improvement Team and/or Safety Team to support production work crews in improving sanitation and cleaning procedures, as well as, overall facility safety.
- Responsible for food safety, pre-requisite programs and food quality related to designated area.
- Reported any food safety, quality or safety related issues to management immediately.

Production Control Operator

Broadcom Limited - Fort Collins, CO

March 2015 to June 2019

Sous Chef

Sugar Valley Estates - Loveland, CO

October 2016 to June 2017

Overseeing food production for Breakfast and Lunch; executing menus and recipes; directly supervising all production and staff while maintaining highest professional food quality and sanitation standards.

- Ensured that special dietary requirements are catered for.
- Managed the cleaning and maintenance of all food storage areas
- Establish controls to minimize food and supply waste.
- Train and supervise the work of food production staff Cook and directly supervise the cooking of items that require skillful preparation.
- Evaluate food products to ensure that quality standards are consistently attained.

Trainer Certified

AWS

March 2015 to October 2016

March 2015 to October 2016

Overseeing production lots by receiving, verifying, randomizing, and distributing product as needed to other flow lines within the facility. Proficient with Scheduler, cross training in all Fab areas, self-managing skills, and communication and employee relation skills.

- Train the Trainer Certified
 - Certified T3 Trainer for AWS and APS
 - Certified for Starts Material
 - CERT 4 Courier
 - Communicator of B2 production control to Supervisor
 - B2, POO4, B4, & B4 Annex trained in production control
- 1751 Twin Lakes Circle Loveland, Colorado 80538 Cell:(970) 692-3601 E-mail:elchefbink@gmail.com

PROFESSIONAL EXPERIENCE CONTINUED

Kitchen Manager

The Courtyard of Loveland - Loveland, CO

April 2014 to April 2015

Overseeing food production for all food and banquet functions; executing menus, food purchase specifications, and recipes; directly supervising all production and staff while maintaining highest professional food quality and sanitation standards.

- Ensured that special dietary requirements are catered for.
- Managed the cleaning and maintenance of all food storage areas

- Created and maintained a record of all breakfast, lunch, and dinner menus and submitted these monthly as required.
- Managed stocks of all items/requirements for food services.
- Ensured that all costs are kept within budgeted levels.
- Oversaw the food ordering process.
- Establish controls to minimize food and supply waste.
- Train and supervise the work of food production staff Cook and directly supervise the cooking of items that require skillful preparation.
- Evaluate food products to ensure that quality standards are consistently attained.

Executive Chef/ Culinary Partner

PF Changs China Bistro - Loveland, CO
September 2011 to December 2013

Sous Chef

P.F. Chang's China Bistro, Inc. - Loveland, CO
November 2005 to September 2011

food production staff

food service

November 2001 to April 2004

November 2001 - April 2004

Overseeing food production for all food and banquet functions; executing menus, food purchase specifications, and recipes; directly supervising all production and staff while maintaining highest professional food quality and sanitation standards.

- Hire, train, and supervise the work of food production staff.
- Execute menus for all food service considering customer base, popularity of various dishes, holidays, costs, and a wide variety of other factors.
- Schedule and coordinate the work of cooks and other kitchen employees to ensure that food preparation is economical and technically correct.
- Conduct regular physical inventories of food supplies, and assess projected needs; order all food and supplies for operations.
- Ensure that high standards of sanitation and cleanliness are maintained throughout the kitchen areas at all times.
- Establish controls to minimize food and supply waste and theft.
- Safeguard all food preparation employees by implementing training to increase their knowledge about safety, sanitation, and accident prevention principles.
- Oversee preparation of recipes and techniques for food preparation and presentation which help to ensure consistent high quality and to minimize food costs; exercise portion control over all items served.
- Prepare necessary data for the budget in area of responsibility; project food and labor costs and monitor actual financial results; take corrective action where necessary to help ensure that financial goals are met.
- Cook and directly supervise the cooking of items that require skillful preparation.
- Evaluate food products to ensure that quality standards are consistently attained.

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Education

High school or equivalent

Skills

- Quality Control
- Manufacturing
- Word
- Inventory