

James R. Rinker
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Production Manager

My years in restaurants, consulting and the four years in food production facilities have trained me how to manage people, work within OSHA, USDA, FDA, GMP's, Health Department guide lines. I also develop my people while producing exceptional products, financial goals and a Safe Working Environment by positioning myself on the Safety Committee. My current position gives me working and troubleshooting experience with production, warehouse/food inventory, mechanical, electrical, pneumatic and hydraulic equipment. I have experience using ERP software Process Pro and Pro Trace. I just finished taking courses with AIB International to further my education and knowledge in the manufacturing field.

I am currently looking for a company in which to utilize my extensive experience, knowledge and drive within a growing company. While I work for a great company of people, I am only considering leaving because of excess hours 70 hours every week.

Core Competencies Include:

Team Building
Communication Skills
Associate Development
ERP Training
Cost Saving Skills

Business Accounting
Inventory Management
Business Consulting
Multi-unit Management
Proficient in Microsoft Office

SELECTED INDUSTRY TRAINING and BELIEFS

Safety: Associate Safety or Product Safety can never be overdone or understated and is always a #1 priority through maintaining a associate and product safe environment through compliance with all through: Good Manufacturing Practices (GMP), Hazard Analysis and Critical Control Points (HACCP), Quality, Workplace Safety, Integrated Process Management (IPM), Occupational Safety Health Act (OSHA), Environmental Standards and polices/programs as may be required by Plant, Company, Local, State and/or Federal mandates or programs.

Associate Development: People are the number one asset in any company and hold the key to producing a Safe, High Quality Product and should be treated with respect, fairness, trust and care while supervising, training and coaching hourly leads and production associates. Only through associates can perfection of product and financial results be met.

Teamwork: Is a must to achieve exceeded expectations as one cannot do it all and enables a smooth flowing plant. This is achieved through open, honest communication while helping one another be better in their departments. Supervising three to five lines of production requires the utmost teamwork among the whole shift and an on hands Supervisor" this facilitates teamwork throughout the shift on these lines and shift changes.

Customer Appreciation and Service: Only in knowing our customers and their expectations can we meet and even exceed them by providing a Consistent superior product in a timely fashion without shortages or excuses.

ERP, Food and Labor Cost: Facilitated over a \$100,000 in savings in each plant in this resume'. With a back ground of restaurants and restaurant consulting turning a blind eye to any type of waste is impossible, it just yells out to be fixed when walking through any plant. Familiar with scheduling, batch processing, labeling, ordering and more thru Process Pro and Pro Trace ERP systems in every aspect.

Long Term Profits: Only through a firm belief that everything that is done or not done Consistently is relevant and reflects in any Business Operation, P&L; Quality of Safety, People, Product and Long Term Profits and Goals.

James Rinker
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PROFESSIONAL EXPERIENCE

Production Manager - 2nd Shift
Custom Made Meals, Denver CO.

2018 - Current

Responsible for planning production and supervising Teams up to one hundred and fifty associates, producing Raw and Ready To Cook Red Meat and Chicken products in a cold environment. Other duties include working with USDA, FDA, hiring, developing and in some cases terminating. Manage inventory and ingredients from receiving to shipping.

Production Supervisor
Ready Foods, Denver CO.

2014 - 2018

Responsible for developing staff, giving reviews, over seeing that all USDA, FDA, Plant Standard Operating Procedures are followed while providing a Safe working Environment through with monthly Safety Trainings. Responsible for making "Holds" on products which were "Potentially out of Specifications" or had "Potential Contamination" due to outside sources. I am currently trained to supervise for three of the four different plants including the biggest main plant and it's many products we produce. Process Pro Software Certified, Forklift Certified and experience with mechanical, electrical, pneumatic and hydraulic equipment. Found over a \$100,000/yr. in plant savings working in all three plants.

Restaurant/Business Consultant

2007 – 2014

Remarkable Restaurant Consulting Co./National Restaurant Consultants, Denver CO

Provided consulting services nationally on all aspects of New restaurant set ups including menu design, developed all in store manuals, hired and trained staff with the training programs I created for each concept. Performed, wrote Restaurant Analysis Reports in order to increase sales and decrease costs and some cases carried corrections.

Wrote Business Plans both Executive Summaries and full financial projection P&L's. In some cases took acting General Manager role, turned around concept and hired my replacement.

General Manager

1996 - 2007

Applebee's Grill & Bar, Glendale, Denver, Castle Rock CO; Lady Lake, Merritt Island, Melbourne, Palm Bay FL
Led, developed associate and management teams, while optimizing sales, profitability and quality of operations in all the locations above. Increased profitability in all locations and labeled as the Trouble Shooting Manager. Opened two new store locations Lady Lake and Castle Rock as General Manager

Food & Beverage Director

1993 - 1996

Waikiki Terrace Hotel, Waikiki HI

Responsible for turning around quality of operations and profitability of the neglected full service fine dining, banquets, catering, room service and pool bar. Identified problem cost areas, liquor and poor cost out menus. Instituted three new food menus a banquet cost sheet and new call liquors decreasing food cost 6% and liquor cost 3%, before owners chose a new management company to fix the other problem departments.

General Manager

1987 - 1993

Hooters of America, Raleigh NC, Baltimore MD, Melbourne FL, West Palm FL

Responsible for new store opening of the highest sales store of 3.8 million in 1991. Increased sales in all my locations by setting a new standard in using marketing dollars, in which I allocated 6% of sales to in-store marketing, print, radio, and promotions. **Highest Apparel Sales and Increase Sales.**

Education, Community & Awards

Associate Arts Degree

Santa Fe Community College, 1985

Glendale Chamber Board of Directors

Secretary, July 2007 to 2015

Highest Sales & Most Improved Store

Applebee's Merritt Island 1999

Highest New Store Opening Sales

Hooter's Baltimore 1991

References and Other Credentials Provided Upon Request