

Jay Lumpkin

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Objective

I am looking to move forward in my career and use my ability to facilitate change, and involve employees to continually improve manufacturing processes and the product being produced. Over 15 years of hands on experience.

Work Experience

Production Supervisor

02/2010– Present Udi's Healthy Foods/Boulder Brands

- As a Production Supervisor. I supervise 35-40 people during a 10 hour shift. I am responsible for the training of all new and promoted employees. Tracking and approving of all my employees hours, watching overtime, not go over payroll budget, and processing of payroll for my lines. I am responsible for holding weekly safety meetings with my crew, I do a different topic each week. i.e. Lock-Out Tag-Out, proper material handling, NFPA Diamond. Making sure we adhere to SPC standards, QA standards and all GMP codes. Each shift has the expectation to have a yield and efficiency average of a minimal 94% or higher each month; every month that I have been with Udi's I have exceeded this average and currently have the highest average efficiency on every product we produce. I have set all company records for product produced in a shift for all bread products and continue to exceed these numbers and records. At the end of each shift, I have a production report that goes out to the Plant Managers and VP of operations; in this report I go over any downtime we had, the yield and efficiency for the shift, any Q&A issues that there may have been, any mechanical issues, and the number of individual units produced for the day. I produce about 50,000 loaves of Gluten Free Bread a shift on my bread line. And on my other lines which is Cookie, Pizza and/or Tortillas. I produce well over the minimum units efficiently every shift. In this position I report directly to the Plant Manager and Vice President of Operations.

Head Baker

02/2009 – 02/2010 Grateful Bread Company

- For this company I mix all bread dough's from scratch. I also cut and shape all bread by hand (no machines). Some breads that I make there are Baguettes, Ciabatta, and semolina. We also make pastries from scratch for retail sale and for sale at the farmers market. Some

examples of our clients: The Brown Palace Hotel, The Ritz Carlton hotel, Both Elway restaurants and some other high end places. I was Bakery Manager/Head Baker at this company. I was next in charge under the owner

Baker

8/2008 – 02/2009 Outrageous Baking Co, Longmont, Co

- For this company I am responsible for all the baking of the product. I also do my ordering and keep track of inventory. The products made here were Gluten Free as well as Non Gluten Free. Every day was a different depending on the client I had scheduled for the day. This company was close to bankrupt and my family and me are looking to move back to Denver, Co. This company had accounts with a lot of small local business owners who sold baked goods and I would bake their product as they scheduled it. I baked product for about 10 different small baked goods companies that mostly sold to Farmer's Markets and local Grocery Stores.

Bakery Manager

2/2008 - 8/2008 KD Bakery, Longmont, Co

- At KD Bakery I was responsible for hiring and training all associates, and giving reviews. I did all of the product ordering and inventory keeping. Made bi-weekly schedules and worked side by side with everyone on production to ensure product quality. At KD Bakery we made Baguettes and Kaiser Rolls that are distributed to a franchised Deli's across the metro area and surrounding cities. This Company ended up going bankrupt.

Baker

3/2007 - 12/2007 Safeway, Denver, Colorado

- Baking products for morning crowd and prepping for next day. This job was part-time and a temporary positions.

Head Baker

10/2006 - 3/2007 Panera Bread, Denver, Colorado

- For this company I prepared and baked all breads, pastries, and other bakery products through the night for the stores opening every morning. I also did all my own ordering and inventory. Also ensured all products out for sale met all company quality standards.

Bakery Specialist/Bakery Receiver and Purchaser

8/2005 - 8/2006 Whole Foods Market, Denver, Co

- Ordering product for the bakery and receiving all product from the bakery. Counting and keeping track of all inventory and inventory

numbers. Dealing with and handling all vendors and product from vendors. Checking quality of in house product produced by team and ensuring the quality. Keeping and staying within Department budget and margins. Ensuring they are within the company's set range.

Bakery Manager

4/2004 - 7/2005 Sunflower Market, Ft. Collins, Colorado

- Every day was different. My job included scheduling and hiring of my employees. Ordering and receiving of product, making sure all invoices were properly logged and paid on time. Handling all inventories and staying within the margin. Helping with the production of all in-house products and making sure the consistency and quality is great. I was also responsible for picking weekly sale items as well as coming up with new recipes for production to bake and sale.

Courier

1/2005 - 5/2005 Quicksilver Express Courier Of Colo., Lakewood, CO

- My daily routine involved receiving packages from clients and delivering the package or specimen to whatever address specified by the client. I would do about twenty deliveries a day all across the metro area.

Head Baker

5/1999 - 10/2003 Einstein's Bros Bagels, Denver, Colo.

- I arrived at 2:30Am to start the opening bake of bagels, muffins, foccacia, bagel dogs, and ciabatta. After I make sure all products are out ready for open I clean up and start my daily slack to get myself prepared for the next morning. While still making sure bagel wall is not running out of any product. If there is a delivery that day I make sure that all products are in its proper place and properly rotated. When dough slacking is finished I clean up and get ready to go home for the day making sure that the wall is stocked and the night baker is prepared for the lunch rush.

Education

- Institute of Food Technologists
- Westwood College Online

Skills and Certifications

Skill Years Of Experience

- Bread/ Pastry Production Baker 12 years
- Microsoft Office Suites 5 years
- ADP Payroll System 3 years
- Quality and Assurance Certified
- First Aid and CPR Certified
- Forklift Certified 6 years
- LOTO Certified
- GMP Training Certified
- Safety Committee Leader 4 years

References

Name Phone Email

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- Rosa Woods 303-994-1903 rwoods@boulderbrands.com