

Julio Bailon

Production Manager - Natural Food Works

Aurora, CO 80011

Juliobailon90@gmail.com

720-809-4363

My current career objective is to work in conjunction with a corporation that can utilize my progressive experience in food manufacturing in the greater Denver area.

Authorized to work in the US for any employer

Work Experience

Production Manager

Natural Food Works - Aurora, CO

January 2017 to Present

Organize, communicate and direct day-to-day operational procedures to ensure high quality foods are manufactured. Recruit, interview, hire, train and coach new team members. Daily documentation to validate HACCP, USDA, FDA, SQF and GMP regulations are being followed. Collaborate with first shift PM, APM, QA, supply chain, warehousing and procurement departments to ensure schedule and fulfillment of orders are being met. Coach and develop highest level of cultural inclusion as well as people/food safety mindset for entire team.

Production Manager

SROriginals - Aurora, CO

February 2015 to January 2017

Managed and lead second shift team including three supervisors and two hundred and fifty multicultural team members in ten to fourteen production/packaging lines. Directly involved with recruiting and onboarding process of employees. Adhere to tight scheduling to meet goals and deadlines, reported daily net yields, waste, headcount and downtime to plant manager and superintendent. Coordinated with QA/QC to adhere to foreign material controls, food safety, HACCP, SQF rules and regulations. Member of the company HACCP and SQF committee. Collaborated with R&D department to oversee pilot runs.

Production Supervisor

Udi's Healthy Foods - Denver, CO

September 2009 to February 2015

Supervised second shift team consisting of three leads and fifty to sixty associates. Supervised production equipment and systems including formula adjustment as required, performing and ensuring hourly process and quality checks, troubleshooting of process deviations, product and packaging defects. Reported and logged production summaries measuring efficiency, material used, downtime, waste, and inventory reconciling using ROSS and IQity systems

Education

High school or equivalent

Skills

Haccp, Bakery and rozen food (10+ years), Continuous improvement (5 years), Excel, Word, Lean (6 years), Operation, Six sigma (6 years)

Additional Information

Skills

- * Superior leadership in world-class bakery manufacturing.
- * Lean, Six Sigma trained and certified
- * HACCP, SQF level 3, SQF level 2, GMP's.
- * Lead and direct team, to obtain optimum productivity, while reaching strategic goals
- * Inspire a culture of respect, discipline, ethical manufacturing, cultural inclusion and hard work
- * Review and analyze production processes focusing on continuous improvement.
- * Fluent in English and Spanish.
- * Proficient in Windows, Word, Excel, and Power Point.