

RYAN J. GILLIGAN

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Core Competencies:

Operations Management • Production Processes • Inventory Management • New Product Development • Mechanical Employee Management • Training • Process Improvement • Standard Operating Procedure Development • Food Safety

EXPERIENCE

7/2012 - 5/2019 **WOMEN'S BEAN PROJECT**

DENVER, CO

Production & Materials Manager, Denver Facility (5/2018-Current)

- Order supplies needed for production based on previous fiscal years sales. Using a self-made purchasing spreadsheet that allows input of sales numbers to auto-populate needed supplies.
- Extensive knowledge of inventory systems (Microsoft GP) and warehouse organization. Ran multiple successful inventories, checked by 3rd party auditors for accuracy.
- Managed shipping supervisor, production supervisor, and program participants (around 20 employees). Recognized multiple times for my exemplary management skills.
- Due to the nature of this workforce development program we have cohorts of program participants (around 10/group that go through a 6-9 month program) that require tailored and measured training. Developed and executed this training program through multiple cohorts.
- Implemented allergen segregation policy and allergen testing program.
- Passed multiple food safety audits with little to no corrective actions needed. FDA impromptu, annual GFSI, and Kosher audits during my time. Oversaw and directly carried out corrective actions in a timely manner.
- Created HACCP team, plan, and flow chart.
- Identified, tested, and purchased semi-automated machinery for production; using my extensive food manufacturing experience.
- Handled a great many different product development projects. Production time trials, vendor qualifying, and costing reports.
- Responsible for looking at environmental, sustainability, and ethical impacts of our ingredients and packaging. Adjusting products to be friendlier to these core principles of mine.

RFI INGREDIENTS

BROOMFIELD, CO

Operations Coordinator, Broomfield Productions Facility (Promotion)

(8/2016-12/2017)

- Determine raw material requirements from formulas within inventory system (Sage XRP X3), notify Purchasing about raw materials and amounts to be ordered, establish formulation used for pre-batches, and coordinate sampling.
- Verify final product testing requirements and plan production run dates.
- Monitor purchase order shipments to ensure deadlines are met, including overseas shipments and FDA inspection time at port.
- Document and update production calendar with estimated arrival dates to ensure production readiness before arrival of raw materials. Adjust schedule to timeline changes or delays, and monitor and manage processing using Excel, Word, and Access.
- Create Master Manufacturing Record and Batch Production Record for

production, while collaborating with Production Operators to address any inventory issues.

- Update Sage XRP X3 inventory system to remove stock from system used during production.
- Confirm shipping and testing times for final products and schedule re-work processes and paperwork for non-compliant products.
- Formulate and qualify new products, and calculate cost and margins, presenting findings to R&D group and management for review and approval.

Production Supervisor, Broomfield Productions Facility (Promotion)

(4/2013-8/2016)

- Managed 20+ employees (over three different shifts) and oversaw hiring, scheduling, disciplinary actions, yearly performance evaluations/raises, and employee timecards.
- Demonstrated flexible leadership and accountability while on-call, expeditiously addressing employee issues and emergencies.
- Created and implemented training documentation and new Standard Operating Procedures (SOPs) for new equipment. Trained new and current employees on new procedures and executed team-building exercises to develop cohesion and future leadership.
- Tracked and recorded input/output, number of employees, and time taken to complete production to identify process inefficiencies and implement improvements; compiled and presented weekly and annual reports to management.
- Collaborated closely with Maintenance to diagnose and correct machine issues.
- Identified and priced new equipment to increase efficiency, presented findings and recommendations to upper management for approval
- Reduced number of operators needed to perform tasks by researching and purchasing more efficient equipment.
- Provided customers and auditors with tours of facilities.

Shift Leader, Loveland Production Facility (6/2012-4/2013)

LOVELAND, CO

- Managed and provided hands-on training to approximately seven employees on bottling line, meeting with supervisor daily to address employee performance.
- Repaired machine issues during production to reduce downtime and collaborated with Maintenance to identify/repair major malfunctions. Identified line inefficiencies and provided recommendations to supervisor.
- Recognized for leading and managing highly productive shift, consistently performing above production targets.

EDUCATION

2011

WYO-TECH TECHNICAL INSTITUTE

LARAMIE, WY

Graduated with honors

SKILLS

- Forklift Certified by OSHA, 2013.
- Competence operating: Ribbon Blenders (120 cubic Ft), V Blender (60 cubic Ft), Pilot blenders, Shaker Sieves, Centrifugal Sifter, Rotary Valve, Auger Fillers, Grinders, Mixers, Dryers/Heaters, Jacketed Stainless Steel Tanks, Wakasha Pumps, Lifts, Conveyors, Semi-automatic capsule fill, Capsule/tablet bottling filling machine, Powder filling machine, Metal

- detector/weigh checker, Capper, Inductor sealer, and Label machine.
- Allergen and ATP testing equipment.

VOLUNTEER EXPERIENCE

Luvin Arms Animal Sanctuary (5/2018-Current)

- Cleaning resident living areas, replenishing feed and water, helping to keep other areas of the sanctuary clean and organized, and giving the animals some love and attention.
- Recently promoted to shift guide, helping new volunteers with direction, training, and support.

Broomfield FISH Food Bank (12/2017-5/2018)

- Helped stocking shelves and directing people for food services.
- Picked up donations from local grocery stores.
- Sorted and inventoried stock.