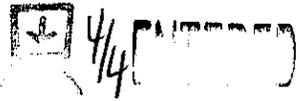


LM44



Tami Strendin

1904 5th Ave SW, Austin, Minnesota 55912

E-mail: cheetos201@yahoo.com Phone: 507-402-0286

Experience

Austin Packaging Company

October 2011 - Present

Development and Regulatory Specialist

- Responsible for FDA Registration and Thermal Process Filings. This includes working with our Process Authority to ensure the Food Safety of our products.
- As a Co Manufacturer, I work with our clients to ensure that all Food Safety aspects are addressed and developed.
- Supervisor for the Microbiology Lab and the HACCP Coordinator to ensure that all Food Safety Programs are being followed.
- Developed and maintain the Change control program both externally and internally.
- Main contact for all internal and external Food Safety audits, including USDA, MDA and FDA.

Dreyers-Nestle

July 2010 - October 2011

Quality Coordinator/Production Supervisor

- Production Supervisor responsible for daily schedule attainment, safe work environment and producing a safe quality product the first time.
- Quality Coordinator responsible for the positive release of daily production.
- Maintained the environmental swabbing program.

Wm Bolthouse Farms

November 2004 - July 2010

Research and Development Technician/Incoming

Materials Supervisor

- Supported Beverage and Salad Dressing Development. Responsible for all Process lab trials, execution of projects and interpretation of product data and results. Key player in the launch of Bolthouse Farms C Boost and Mocha Frappacino Beverages. Developed the Chunky Bleu Cheese Yogurt Dressing.
- Developed and maintained the Vendor Management Program. With Sr. Scientists, wrote and maintained Ingredient, Finished Product and Packaging Material Specifications.
- Supervised the Material Management Group. Main contact for all suppliers to Bolthouse Farms.

Frito Lay Inc.

April 2002 - November 2004

Research Specialist

- Maintained and supported six independent product innovation groups under the extrusion umbrella. Set up test runs, maintained project data.
- Prepared and analyzed innovation prototypes for consumer testing both on and offsite, as well as prepared and managed test product samples for the Sr. Leadership reviews and approvals.
- Process Lab Quality Support. Supported various product development groups with analytical analysis and evaluation of test products. Key player in the development of Twisted Cheetos for which we one the 2003 Chairman's Award.

Frito Lay Inc.

May 1986 - April 2002

Central Lab Technician

- QA trainer for incoming Team Leaders and Quality Assurance Technicians.

- Sensory Trainer for all product platforms.
- Maintained Quality Systems for the Manufacturing Facility.
- Maintained the incoming Raw Materials Program.
- Maintained all lab and online testing equipment.

Education

Bakersfield Community College *Bakersfield California*

September 1994 - May 1997

- Environmental Technology.

California Environmental Compliance School
Bakersfield California

January 1997 - May 1997

Iowa State University *Ames Iowa*

March 2001 - March 2001

- HACCP

University of Nebraska *Lincoln Nebraska*

April 2012 - April 2012

- FDA Thermal Process Certificate for Flexible Pouching.

Skills

- Good People and Organizational Skills.
- Belt trained for effective Problem Solving.