

TRANSFORMATIONAL OPERATIONS LEADER

Strategically Oriented Operations Director, who effectively partners with forward-thinking senior business leaders to manage multi facility operations.

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Expert at linking people, processes, and systems that drive business operations to improved financial results, particularly in fast-paced, complex food manufacturing environments. Operations-oriented, innovative thinker, and advocate of new ideas. Thrives in systems requiring nimbleness in managing multiple tasks.

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Qualifying hallmarks include expertise in:

P&L Accountability | Resource Allocation | Lean Manufacturing Implementation | Team Building and Training | Cost Reduction/Avoidance | Product Development | Strategic Analytical Thinker | Metrics and KPI's | Multi-Site, Remote Staff Management | Outsourced Services Management | Supply Chain Management

CAREER SYNOPSIS

CURRENT POSITION – PLANT MANAGER – NEWLYWEDS FOODS, CHICAGO, IL

MARCH 2021 – PRESENT

NWF is a manufacturer of various coatings, spice blends and liquids for both retail and foodservice customers.

Lead all department operations including HR, Customer Service, Continuous Improvement, Purchasing and Inventory Control. Responsible for a 16 line and 350-person operation that produces 35.8 million pounds batter/breading products monthly.

- Led the efforts of commissioning 5 new production lines in a 250,000 sq ft addition.
- Coordinates, monitors and directs all production and post-production activity, ensuring schedules and key metrics are achieved.
- Implemented changes in CS, Scheduling and Inventory Control to reduce finished goods 14-day aged inventory by 60%.

DIRECTOR OF OPERATIONS - ELIZABETH'S FOOD CO., INC., COMPTON, CA

February 2020 – February 2021

Elizabeth's Food Company is a contract bakery producing "made from bread" products critical for the food chain to supermarkets, hospitals, and other critical institutions

Leading all department operations, Planning and Analysis, Budgeting and Forecasting, equipment purchasing and leasing, evaluate financial systems and general ledger, and establish key performance metrics and KPI's.

- Initiated recruiting efforts to rebuild Production, HR, QA, Maintenance and EH&S departments.
- Coordinates, monitors and directs all production and post-production activity, ensuring schedules and financial goals are achieved
- Directing Implementation Team for production line addition at a 2nd facility in Compton, CA.
- Driving operational performance through processes management and improvements that resulted in positive change for the customer, employees, and company.
- Establish key performance metrics and KPI's

GONNELLA BAKING COMPANY AURORA, IL

April 2018 to January 2020

Gonnella Baking Co. is a privately-owned bakery producing a variety of frozen doughs, breads and buns since 1886.

PLANT MANAGER

Promoted to lead Operations, Manufacturing Planning and Analysis, Partner with the Vice President of Operations to develop and drive strategy, increase revenues and profits, build and a world class staff.

- Implemented 1 on 1 meeting format with managers and supervisors to improve communication, morale and supervisor effectiveness.
- Drove initiative to decrease pounds per labor hour by 17.5% within 3 months using lean manufacturing principles and tools.
- Implemented quality program and trained personnel to meet the standards of major customers while effectively reducing customer complaints by 33% over a 12-month span.
- 8 direct reports and 100+ Union and Temporary employees.
- Managed a project to redesign and replace entire packaging system with a \$6M budget.
- Administered experience to directly perform, design and manage processes in relation with Supply Chain, Production Management, Maintenance, Quality and Compliance.

GONNELLA BAKING COMPANY SCHUAMBURG, IL

January 2016 to April 2018

PRODUCT DEVELOPER/PROJECT MANAGER

Developed bakery products (frozen dough, fresh and baked frozen) from concept to specifications and implementation. Coordinated with external sales, production and compliance teams on new products, capability improvement and validation. Led teams in solving key technical bakery issues using structured problem-solving techniques. Supervised processes that include formulation, scheduling, manufacturing, packaging, labeling and occasionally customer support.

- Developed 25 new bakery products from a range of different processes and formulation.

GONNELLA BAKING COMPANY CHICAGO, IL

November 2011 to January 2016

PLANT MANAGER

Led all plant operations including quality, engineering, production, distribution, purchasing and maintenance. Charged with leading Operation Planning and Analysis and drove the overall health and continually positive performance of the facility. Developed and monitored processes and productivity improvement measures. Created and insured the accuracy of reported business results; provided feedback to Vice President.

- Drove Just-in-Time (JIT) production methodology to control costs and inventory, resulting in a 17% improvement in efficiency.
- Replaced labor-intense processes while simultaneously enhancing workflow through new technology that reduced staff by 23 employees.
- Negotiated several labor agreements through two unions.
- Reduced total cost per pound of raw dough by 16% within first two years.
- Headed packaging reconfiguration project that saved over \$150,000 annually.
- Transitioned Chicago operations to Gonnella's Aurora, IL facility.
- Integrated new \$8M production line into existing operations at Gonnella's Aurora, IL facility while reducing required staff by 12%.

GONNELLA BAKING COMPANY CHICAGO, IL

September 2004 to November 2011

PRODUCTION MANAGER

Led plant operations and managed two direct reports and 100+ bargaining unit employees for bakery plant. Established production and employee schedules, defined staffing requirements, and implemented optimized procedures. Generated weekly and monthly reports (MOS) for Plant Manager and VP of Operations.

- Led manufacturing processes and promoted new technology to minimize production costs and improve margins.

- Integrated new \$5M product line into existing operations while reducing required staff by 12%.
- Interviewed, hired and distributed disciplinary action as required.

GONNELLA BAKING COMPANY CHICAGO, IL
PACKAGING SUPERVISOR

March 1998 to September 2004

Responsible for the direction of employees spanning two shifts, as well as the packaging of safe, quality food observing all Good Manufacturing Practices.

- Restructured shift start times resulting in reduction of 15 overtime hours per week.
- Initiated process improvements which enhanced the technical and financial performance of the packaging department.

EDUCATION

BS / Business Marketing • University of Iowa, Iowa City, IA

Baking Science and Technology Course • 14-week Residence Course • American Institute of Baking, Manhattan, KS

Certified Pizzaiolo Napoletana • The North American Pizza and Culinary Academy/Scuola Italiana Pizzaioli, Lisle, IL

AFFILIATIONS

Former Member • Make-a-Wish Foundation of Illinois - Volunteer Wish Grantor: Serve as the main liaison between the Wish Family and the Foundation; aid the family in the entire wish planning process.

Former Board of Director • Chicago Bakers Club (2 terms)