

# TERRY D. EXAMPLE

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## SUMMARY

Thirteen years in Production Management supervising teams in snack, soft drink and pet food manufacturing. Highly skilled in the administration of Human Resources and technical issues associated with Sanitation Management. An award winning Occupational Safety & Health Manager and successful leader in union and union-free environments. Results-oriented Operations Manager with extensive background in continuous improvement and experience in both strategic planning and on the floor implementation.

## EDUCATION AND TRAINING

### **BS, Industrial Engineering**

Michigan State University, East Lansing, MI

**December 2003**

Schreyer's Honors College

Study Abroad, Rome, Italy

**Fall 2002**

## SKILLS AND AWARDS

- **Six Sigma Black Belt** certified by the American Society of Quality (ASQ)
  - Project Management Tools: E-project and Microsoft Project; SPC programs: ASI, Access; Simulation Programs: Arena and Igrafx, advanced Excel, Visio, PowerPoint, Word, C<sup>++</sup>
  - **HACCP and SQF certification**
  - **ISO 22000**
- Nestle “Very Best” Award recipient  
➤ Award for Excellence presented by Merck & Co.

## PROFESSIONAL EXPERIENCE

### **SUN FOOD PRODUCTS, INC.**

Sun Foods earns \$2 billion annually as an international bakery manufacturer and supplier with 20 manufacturing locations globally and 3,500 team members.

**June 2009 – August 2011**

*Operations Manager*, Sacramento CA

The Sacramento manufacturing facility consists of 3 buildings hosting a decorated cake line, un-iced cake line, muffin line, and dry mix line. 300+ team members work on site producing 250+ SKUs. The plant is home to the most automated decorating line in North America with 4 robotic arms.

**May 2010 – August 2011**

- Managed 9 supervisors across 3 shifts with production ranging from 7 to 5 days a week.
- Improved frozen production efficiency from 88% to 95% even while starting up a new muffin line.
- Reduced material loss from 6.5% to 4.3% and overtime from 9.7% to 4.9% through employee training and goal setting.
- Tripled the number of near miss reports by focusing on leading safety indicators.
- Achieved qualification for the plant’s first IFS audit.

***Supply Chain Integration Project Manager***, Jackson MI

**June 2009 - May 2010**

This role was formed with the purpose of analyzing the supply chain network and leading the implementation of projects to reduce costs across the structure.

- Installed a low cost, highly flexible cake decorating line at the Atlanta manufacturing site on budget and on time.
- Created a model to optimize the dry mix production based on total cost of goods sold to make and ship each product to each customer from any of the 5 dry mix manufacturing sites with savings of \$1.3M.
- Led the movement of production from the Tustin facility to the Modesto factory and closed the Tustin plant.
- Completed (ahead of schedule) the move of the Tustin muffin line and the Crown Point muffin production to the Modesto facility. The move involved 87 SKUs, 123 new raw and packaging materials, and 67 validation trials.

**NESTLÉ**

**May 2004 – June 2008**

Nestlé, the world's largest food company with \$80B in sales, 250,000+ employees, and operations in 86 countries, has been named the most admired food and beverage company by Forbes for the last 5 years.

***Continuous Sustainable Improvement Manager***, Bakersfield CA

**March 2007 - June 2008**

The Bakersfield operations center is the world's largest ice cream plant and employees 1,000+ people on site. The plant contains 27 production lines producing 300+ SKUs per year.

- Implemented an automated daily direct labor reporting system and created a net contents control program with annual savings of \$1.1M.
- Managed a program for frontline continuous improvement champions who received training, mentorship, and resources to improve their area of work.
- Supported the rollout of TPM through involvement in the National Focused Improvement team, the Site TPM Leadership team, and sponsorship of the Zone 3 Autonomous Maintenance team.
- Piloted many of the new National Focused Improvement toolkits such as Consumer Value Mapping, Reduced Effort Changeovers, Flag Charts, and Zero Loss Analysis.
- Lead the development of holistic plant scorecards that are now used across the organization and coordinated the plant's strategic planning process.

***Operations Improvement Team***, Glendale CA

**May 2004 – March 2007**

The Operations Improvement Team is responsible for Continuous Improvement in Nestlé factories, distribution centers, and head offices. Worked in cross functional teams (4-10 members) across 7 factories and DCs and 2 head offices to successfully lead and implement CI efforts.

- Received "Very Best" award for achieving Six Sigma Black Belt certification through the American Society of Quality (ASQ).
- Achieved \$2.6M savings in Bakersfield in material loss, efficiency and crewing.
- Implemented online efficiency and performance tracking system on 24 lines.
- Reduced Overfill Cost by \$1.4M, established National ASI User group, & created an Overfill Reporting System.
- Identified and implemented \$1.2M in purchasing and \$149K in logistics savings in Lipa, Philippines.
- Generated \$725K in savings in packaging lines and the warehouse in Freehold, NJ by increasing efficiencies and streamlining tasks in the warehouse to reduce the number of forklift drivers required.

**PERSONAL INTERESTS**

- Competed in 3 half marathons.
- Coached youth soccer for past 3 seasons.
- Completed CPR safety training through the Red Cross.