

PETER SAMUEL

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Accomplished operations and production supervisor with over 8 years of experience in warehouse management and logistics within the food and beverage industry. A proven leader skilled in implementing Lean Manufacturing principles to enhance efficiency and reduce costs. Expertise in strategic inventory management, developing key performance indicators (KPIs), and leveraging data-driven insights to optimize productivity. Adept at fostering cross-departmental collaboration to support seamless product launches and achieve organizational goals, ultimately enhancing supply chain performance and customer satisfaction.

Work Experience

Operations Manager

ID Logistics-Frackville, PA

August 2022 to Present

- Developed and supervised a team of warehouse staff, leading training, hiring, coaching, and performance evaluations to enhance daily operations, resulting in a 10% increase in efficiency and a 15% reduction in operational errors.
- Manage all aspects of warehouse operations, including receiving, picking, packing, and shipping, utilizing SAP software to analyze data and make real-time process adjustments, improving order accuracy by 20% and reducing processing time by 18%.
- Implement quality control procedures to ensure accurate and timely shipments by collaborating with content and client services teams, which improved customer satisfaction by 12%.
- Direct promotional event management by coordinating with sales and inventory teams to forecast demand and maintain inventory levels, resulting in an 8% revenue increase during peak periods.
- Led continuous improvement initiatives using Lean Manufacturing and Six Sigma methodologies to streamline processes, reduce warehouse operational costs by 15%, and boost productivity by 10%.
- Maintain compliance with OSHA safety standards, including accurate reporting of accidents, injuries, damage, and potential safety threats.
- Conduct regular audits of facility equipment and infrastructure, proactively addressing maintenance needs to prevent downtime or operational disruptions.
- Develop and implement strategic plans to optimize distribution operations, including inventory management, warehouse layout, transportation routes, and delivery schedules.
- Manage the warehouse budget, including labor, equipment, and material costs, identifying opportunities to reduce expenses while maintaining service levels.
- Build and maintain strong relationships with vendors and suppliers to ensure a reliable supply chain.
- Collaborated with cross-functional teams to develop and implement standard operating procedures (SOPs) for all operational processes
- Analyzed data trends to identify opportunities for cost reduction without compromising quality or service levels
- Developed key performance indicators (KPIs) for each department within the organization to track progress toward operational goals

Operations Supervisor

Keurig Dr Pepper-Allentown, PA

April 2020 to August 2022

- Managed a team of 40 production workers, providing guidance, coaching, training, hire, and performance evaluations

- Developed and implemented standard operating procedures (SOPs) to improve efficiency and consistency in production processes
- Collaborated with cross-functional teams including engineering, maintenance, and quality assurance to resolve issues and optimize production flow
- Coordinated with the maintenance department to schedule preventive maintenance activities, reducing unplanned downtime by 25%
- Drove continuous improvement initiatives through data analysis, identifying areas for process optimization and cost reduction
- Fostered a culture of safety awareness by conducting regular safety meetings/training sessions and enforcing compliance with OSHA regulations
- Supported Food Safety, Food Defense, and Good Manufacturing Practices (GMPs), ensuring adherence to quality requirements, including HACCP and FDA standards.
- Closely monitored key performance indicators (KPIs) such as OEE (Overall Equipment Efficiency), scrap rates, and labor utilization rates
- Investigated root causes of product defects or non-conformities, implementing corrective actions to prevent recurrence
- Managed production schedules to meet customer demands while minimizing overtime and expedited shipping costs

Food Production Supervisor

Bakery Barn-Easton, PA

January 2017 to April 2020

- Supervise, Supervise, train, and coach the production team on attendance and productivity performance, ensuring successful and efficient production operations
- Collaborate with Quality Assurance (QA) and Research & Development (R&D) teams to seamlessly implement new product launches into the production line.
- Incorporate Lean Manufacturing principles and techniques into daily operations to eliminate waste, enhance processes, and maximize efficiency.
- Ensure compliance with safety regulations by regularly reviewing procedures, conducting audits, and promptly addressing potential hazards.
- Developed cost-effective recipes without compromising taste, significantly improving profit margins. Implemented quality control measures, reducing waste.
- Maintain and verify compliance with SOP, Good Manufacturing Practices (GMP), Safe Quality Food (SQF), and Hazard Analysis Critical Control Point (HACCP) standards.
- Implemented quality control measures. Mentored junior staff in advanced baking techniques. Created a positive work environment, improving employee retention and skill development

Education

Bachelor's degree in Educational Technology

Cairo University

Skills

- CGMP
- Supply Chain
- FDA Regulations
- Labor Cost Analysis
- Pricing
- Production Management

- SAP
- Warehouse Management
- Manufacturing
- Team Management
- Lean
- Procurement
- Logistics
- Food Safety
- MATLAB
- Computer Networking
- ISO 9001
- CAD
- 5S
- Quality Assurance
- Purchasing
- Profit & Loss
- Agile
- Six Sigma
- Research & Development
- Lean Manufacturing
- Product Development
- Warehouse Supervisor Experience
- Learning Technology
- Forecasting
- ERP Systems