

Charles Sizer

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Summary

Mathematician. Engineer. Programmer. Manager.

Objective: Advance my career in a position emphasizing data driven problem solving.

My career has focused on transitioning food products with unique processing challenges from development into production. I have a track record of applying

iterative, constructive methods to proof-of-concept processing lines to create automated production systems which are integrated with upper levels of business logic. I enjoy and excel at troubleshooting software, fluid processes, and electrical systems. I solve complex problems by building models to evaluate steady-state and transient phenomena.

Experience

Boombox Beverage LLC

SKOKIE, IL

Director of Food Safety and Quality

July 2020 - Present

Boombox Beverage is a startup company established, and plant designed, to process and package cold brew coffee. I was hired to bring the plant into quality compliance with low acid canned foods regulations when the company accepted a contract to manufacture a low acid beverage.

Accomplishments

- A member of the Executive team, informed on critical process designs,
- business policies, and food safety decisions.
- Established Food Safety Program for a startup low acid canned food facility.
- Developed and implemented a 21CFR117 FSMA HACCP plan.
- Worked close with process authority to establish process filings.
- Hired and trained Quality Team, highly regarded as a competent and reliable department within the company
- Launched new (how many?) seasonal products for a national brand
- Driving force behind SQF certification effort

KD Automation

JACKSON, WI

Systems Integration Manager

July 2019-Feb 2020

Worked closely with a cross-disciplinary team to design and build an progressive assembly line.

Major responsibilities

- creation of schematics/BOM/panel layout
- assist with electrical panel builds
- program PLCs, HMIs, robots, camera and other automation devices
- commission machines

Dairyvative Technologies

REEDSBURG & SHEBOYGAN, WI

Director of Technology

2015- Oct 2018

Managed the development of a novel dairy product, processing equipment, controls systems, facility, regulatory compliance, and intellectual property. Worked closely with Sr Management and direct reports to achieve commercialization and R&D goals. Led interactions with Federal and State regulators to determine how the product fit into existing regulatory frameworks. Built and documented Quality Systems to exceed compliance requirements. Managed department budget, hiring and training.

Accomplishments

- Developed new technology for milk preservation with a model-based approach
 - Designed & built commercial-scale prototype based on theory
 - Reduced theory to practice
 - Iteratively improved efficiency, reliability, quality, and safety by leveraging use of historical process data
 - Investigated complex viscosity phenomena of the product
- Led \$1MM facility build-out
- Commercialized milk preservation process
 - Designed custom batching, heat treating, and packaging solution for the process
 - Oversaw purchase, fabrication, installation, and commissioning of custom equipment
 - Designed and built a standards-complaint food-grade production facility
- Developed and deployed an industry leading SCADA system

- eliminated paper records, reduced compliance burden, minimized down time
- reduced labor requirements by 75%
- Developed mechanisms for compliance with digital record keeping regulations (21CFR11)
- Deployed and maintained full SCADA stack
 - * Field level: Modbus RTU, 4-20mA loops
 - * Equipment level: PLC ladder logic, Modbus TCP/RTU, Ethernet/IP, ZPL
 - * Supervisory level: Custom UI, Jython scripting
 - * Records & Reporting: SQL, Java, Python/Pandas

Cambrooke Foods (now a division of Ajinomoto)

AYER, MA

Product Development Specialist

2012-2015

Designed, assembled and commissioned food processing lines for a medical foods company. The lines included a hot-fill line for high-acid beverages and an AlfaLaval low-acid processing line for packaging medical foods on an aseptic Tetra Pak TPA/19. Member of the team that assembled and implemented the HACCP plan. Medical foods are considered the highest risk food category by the FDA since the patients are required to adhere to a strict diet consisting of only medical foods. As such, the facility was the first facility inspected under the Food Safety Modernization Act and passed the inspection with no adverse findings.

Accomplishments

- On leadership team of \$5MM facility build-out
- Formulated medical food product to meet guidelines for enteric nutrition
- Iterated design of equipment and thermal process to deliver enteric nutrition
- Formulated a protein enhanced rehydration beverage
- Designed process to gently sterilize protein and maximize shelf-life
- Managed small beverage production team

Pilot Aseptic

St. Charles, IL

Technician

June 2010 - 2012

- Tested effects of various thermal processes on clients' product formulations.
- Implemented necessary equipment modifications
- Maintained equipment and facility.
- Extensive on-the-fly trouble shooting of Alfa Laval VTIS & FLEX systems
- Created numerical heat-penetration model used by Pepsi Co. through present day

Education

Illinois Institute of Technology

CHICAGO, IL

Studied Applied Mathematics

2004 - 2007

Focused on discrete methods

Skills

Technical specialties: Networking. Python (NumPy, SciPy and Pandas), *Ignition!*. Familiar with SQL, ZPL, Git, \LaTeX , Modbus and Ethernet/IP. Advanced Excel skills.

Certifications: PCQI, HACCP, BCPS

Interests

Non-exhaustive and in alphabetical order: cooking, computer security, hiking, kayaking, machine learning, rocket science, space exploration, sustainability