

## **Professional Experience**

### **National Production Planner**

*Kraft Foods- Northfield HQ*

August 2014 - October 2014

Successfully managed Customer Fill Rate, Waste, and Days Forward Coverage for \$300MM On-Demand Coffee category that included Tassimo and Kraft K-Cups. Managed finished goods production on over 140 skus, 8 internal production lines, 5 external manufacturing locations, and 12 distribution locations

#### **Key Accomplishments:**

- Created the supply plan and execution of \$200MM Kraft K-cups transition to Keurig Green Mountain production plant within 3 months, surpassing standard 6-month lead-time timeline
- Reduced Days Forward Coverage of finished goods inventory by ~\$3MM (42 Days)
- Decreased finished goods waste by \$5.2MM in 2013 vs. 2012 on US Tassimo
- Accomplished Lean Six Sigma Green Belt Certification by implementing a Kanban at third party warehouses which reduced inventory by \$1.5MM below monthly target of \$6.3MM target for US Tassimo

### **Project Commercialization Manager**

*Kraft Foods- Glenview HQ*

April 2010 - August 2012

Directed commercialization process for the Philadelphia Cream Cheese category generating over \$1B dollars in gross revenue. Led cross-functional team in the development and implementation of revenue growth projects, productivity goal projects, and priorities of the category

#### **Key Accomplishments:**

- Implemented process to prioritize R&D resources for the Philadelphia Cream Cheese Category
- Developed framework for Portfolio Management Review process within IBP for the cheese business unit
- Successfully commercialized \$30MM Philadelphia Cooking Crème Platform in 2011

### **Network Fulfillment Planner**

*Kraft Foods - Aurora Mixing Center / Glenview HQ*

October 2006-March 2010

Responsible for Customer Fill Rate, Waste, and Deployment of \$500MM Kraft Sandwich Cheese category from 2 Kraft manufacturing plants and 3 External Manufacturing locations to 7 Mixing Centers

#### **Key Accomplishments:**

- Increased Sandwich Cheese Customer Fill Rate 0.7% to 98.4% in 2009 vs. 2008
- Narrowed liquidation/food bank dollars on Sandwich Cheese by 42% resulting \$204M savings in 2009 vs. 2008
- Reduced liquidation/food bank on Retail Sandwich Cheese by 16% or \$383M in 2008 vs. 2007

### **Operations Supervisor**

*Kraft Foods - Post Division, Battle Creek, MI*

May 2004- October 2006

Responsible for safety and supervision of up to 41 hourly employees and 9 production lines within the largest Post Cereal union facility. Maintained working relationship with the union by following the terms of the collective bargaining agreement

#### **Key Accomplishments:**

- Developed start up plan for Fruity Pebbles and Raisin Bran processes to attain 64% of scheduled cases within the first 24 hours
- Implemented Honey Bunches of Oats process start-up creating \$8.4M in annual savings
- Conceptualized Bran Cooker sequencing project resulting in \$5.4M in annual saving
- Led Battle Creek Chapter of African Americans in Operations

## **Education**

Michigan State University, East Lansing, MI  
B.S., Food Industry Management