

DYLAN WEDNIESKI

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Responsible, hardworking individual with a drive for success and a passion for learning. Depth of knowledge in sanitation, safety, strong organization, administrative, food manufacturing, and computer skills. Looking to join a company where I can add value and have growth opportunities.

QUALIFICATIONS

- Sanitation
- Workplace safety principles
- Production experience in manufacturing operations
- Detail-oriented, written and verbal communication skills, adaptable, self starter, and quick learner
- Quality lab experience with standards, testing, reporting, and inspection
- Expert with computers and Microsoft Office software
- Lean Manufacturing, Six Sigma, Continuous Improvement

WORK HISTORY

03. 2022 – 06.2023

SCHREIBER FOODS COMPANY – GRAND RAPIDS, MI SANITATION SUPERVISOR

- Oversee sanitation across the plant. This includes managing two employees who are responsible for general cleaning, as well as working with other departments to ensure that their areas of the plant are kept clean.
- Coordinate CIPs and validations for CIPs. CIPs, or clean-in-place procedures, are used to clean and sanitize equipment and machinery in a food processing plant. Responsible for coordinating these procedures and ensuring that they are performed correctly.
- Work with different managers across the plant to ensure a properly cleaned facility. This includes communicating with managers about sanitation needs, developing and implementing cleaning schedules, and resolving any sanitation issues that may arise.
- Through Lean and Six Sigma was able to save \$78,000 a year in chemical use. This also included time savings in cleaning of 20 minutes per wash which was over 100 minutes per system of saved time.

12. 2015 – 03.2022

LEPRINO FOODS COMPANY – ALLENDALE, MI PRODUCTION RELIEF OPERATOR

- Responsible for covering all operator jobs in production department.
- Work with different processes to ensure that cheese production runs smoothly, to ensure product meets customer specifications.
- Advanced knowledge of equipment required to maintain, operate, and perform preventative maintenance.

QUALITY LAB RELIEF TECHNICIAN

- Data entry and management for test samples of cheese and milk.
- Micro testing for cheese, whey, and milk samples
- Sampling, collecting, and recording results in real time for various departments.
- Quality assurance for products produced.
- Safety department leader.
- Backup Foreperson.
- Certified Industry Supervisor.

EDUCATION

09.2010 – 04.2013 **UNIVERSITY OF DETROIT MERCY**
Biology/Chemistry Focus

- Dean’s List Twice

02.2023 – 07.2023 **MICHIGAN STATE UNIVERSITY**
Coding Bootcamp

- JavaScript, HTML, React, Node JS, CSS, SQL
- Front-end, and Back-end Development

REFERENCES

Roger Brown	Sanitation Director	(920) 634-6141
Dan Turner	Hydrite Programs Manager	(616) 550-2498
Eli Dodge	Manufacturing Manager	(616) 826-6064