

Jennifer Sanford

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Experience

June 2016 - November 2017

Operations Development Associate (Leadership Development Program) / Ardent Mills, Ogden, UT

- » Supervised production on rotating shifts and troubleshooted mechanical, quality and programming issues
- » Directed and developed a team of sanitation workers
- » Achieved a 20% increase in participation in the behavioral based safety program
- » Improved plant safety by leading monthly meetings training 50+ team members on GMPs, HACCP, and OSHA principles
- » Decreased non-compliance on sanitation work orders by coordinating with quality, maintenance and production departments
- » Collaborated to attain a AA rating on the 2017 BRC audit
- » Coordinated with cross-functional teams to achieve 5S projects

January 2015 - August 2015

Research and Development Engineering Co-op / Didion Milling and Ethanol, Cambria, WI

- » Assembled feasibility studies on potential new product lines such as roasted and sprouted corn and confectioners corn flakes
- » Collaborated with a cross-functional team to achieve a new system installation for the ethanol plant, saving the company thousands per year in energy costs
- » Completed Stage 1 for several projects using the Stage Gate Process (project management technique)

May 2014 - December 2014

Hazelnut Processing Research Assistant / Biological Systems Engineering Shop, Madison, WI

- » Designed, fabricated and tested a small-scale hazelnut cracking machine
- » Analyzed the effects of different spindle shapes on the machine efficiency
- » Constructed equilibrium chambers to study relative humidity and moisture content on hazelnut cracking

Volunteering

June 2018 - Present / **Web Developer** / Puppetry Arts - puppetryarts.org

July 2018 - Present / **Web Developer** / Weber Pathways - weberpathways.org

Education

University of Wisconsin - Madison

B.S. in Biological Systems Engineering - Food Engineering - May 2016

Selected Coursework: Engineering Design Practicum, Heat Transfer, Thermodynamics, Fluid Dynamics, Unit Operations, Food Manufacturing, Food Chemistry, Food Preservation

Skills

- Project Management
- Public speaking
- Team Member Training and Coaching
- Product Development
- Continuous Improvement
- Lean Manufacturing (Organizational Methodology)
- Quality Assurance
- OSHA Safety

Computer

- Microsoft Office Suite
- Web Development
 - NodeJS, React, Wordpress
 - HTML, CSS, Javascript
- Computer Aided Design (CAD)
 - Solidworks, AutoCAD

Awards

- ☆ Honorable Mention 2015 and 3rd place 2016 IFTSA & MARS Product Development Team
 - Formulated an original consumer product
 - Designed production process layout, packaging, branding, marketing, and sustainability surrounding the product
- ☆ 1st place 2015 AGCO National Student Design Competition
 - Designed, fabricated and tested a small scale hazelnut cracker for the budding midwest hazelnut industry
- ☆ 2015-2016 Biological Systems Engineering Undergraduate Student of the Year Award
- ☆ FY16 Quarter 3 Leadership Award Nomination Ardent Mills

Language

Elementary Spanish

Hobbies

Yoga, Hiking, Web Development, Photography, Skiing, Rock Climbing, Baking