

Kevin L. Nichols

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Work Experience

Process Engineer

ConAgra Foods, Indianapolis, IN

July 2016—June 2017

- Created and maintained centerlines to help increase production efficiency, as part of the Conagra Performance System.
- Monitored and parsed data including efficiency, OEE, and number of stops by reason.
- Assisted in plantwide capital projects and corporate trials.
- Worked with the Focused Improvement pillar to help establish proper control limits, which in turn allowed the target fill weight to be reduced.
- Worked with the Autonomous Manufacturing Development pillar to bring machine equipment back to OEM standards.
- Led investigations on process failures and worked interdepartmentally to come up with action items using Focused Improvement methods.

Sanitation Supervisor

Clif Bar Baking Company/ConAgra Foods, Indianapolis, IN

September 2015—June 2016

- Supervised thirty-two sanitation employees across five shifts.
- Conducted extended run study to validate the lengths of production runs between sanitation.
- Conducted studies to validate and verify the efficacy of various cleaning procedures to obtain safe microbiological and allergen levels.
- Worked with members of other departments to achieve a safe, quality product in an efficient manner.
- Created, modified, and curated procedures and forms relating to sanitation.
- Responsible for maintaining chemical and facility keepstock for multiple departments.
- Responsible for facility pest control and facilitating corrective actions
- Led investigations resulting from elevated microbiological levels throughout the facility.

Quality Assurance Technician

ConAgra Foods, Indianapolis, IN

August 2013—September 2015

- Released and verified quality of ingredients to be used in the production of an organic food product.
- Conducted tests (water activity, sensory, and moisture) to ensure a superior product.
- Conducted process and internal audits, verified accuracy of packaging coding, sanitation verification, and monitored critical control points via HACCP guidelines.
- Supervised and trained production employees in various audits and quality tests.
- Led the successful effort to divert QA lab waste from landfills into recycling centers as a member of ConAgra's Green Team.

Farmhand

Harvestland Farm, Anderson, IN

June 2012—August 2013

- Harvested and cultivated organic fruits and vegetables for markets and Community Supported Agriculture shares

Tutor

The Learning Center, Ball State University, Muncie, IN.

August 2012—May 2013

- Tutored students in general chemistry, biology, and organic chemistry.

Student Employee

Field Station and Environmental Education Center, Ball State University, Muncie, IN

May 2009 – May 2011

- Assisted in invasive species control, planting seeds and transplanting saplings.
- Provided maintenance to trails and buildings.
- Maintained and restored the natural biodiversity of Indiana

Research Assistant

Ball State University, Muncie, IN

September 2010 – May 2011

- Prepared snail tissue for CHN (Carbon Hydrogen Nitrogen) analysis.
- Developed a protocol for extracting parasitic trematode eggs from bird feces.

Education

2004 – 2011*	Bachelor of Science – General Biology Ball State University, Muncie, Indiana GPA – 3.3
2012—2013	Bachelor of Science—Pre-Med Preparation Ball State University, Muncie, Indiana GPA – 3.8

Additional Training and Experience

AIB International-HACCP Workshop-February 2015

- Learned science-based approach to developing a Hazard Analysis Critical Control Point (HACCP) program.

AIB International-Food Plant GMP/Sanitation Workshop-September 2015

- Learned to develop, implement, and manage a food safety management system and risk-based preventive controls that meet FSMA regulations and GFSI audit criteria.

FARRP-Effective Food Allergen Management Workshop-March 2016

- Learned how to have a well-documented, effective allergen management program in accordance to the Food Safety Modernization Act.

NSF-Implementing SQF Systems Training Course-March 2016

- Learned how to facilitate the successful implementation and maintenance of an SQF System.

SQF Institute-Implementing SQF Systems (Post-Farm Gate)-April 2016

- Successful completion of the SQF certification exam.

Clif Bar and Company-Foundations of Leadership- May 2016

- Leadership training based on Clif Bars 5 Aspirations.

Conagra Focused Improvement Bootcamp-May 2016

- Learned concepts and applications of different FI tools.

Volunteer Experience

ZZ CAPE-Community Alliance to Promote Education- January 2007 to May 2007

- Provided one-on-one instruction to elementary students in reading.

AWAKEN-April 9, 2011

- Volunteered at a fundraising dinner that raised money for Afghan women and children.

R-EVOLUTION GARDENS-July 2011

- Lived and worked at an organic farm in Nehalem, OR.

BALL STATE UNIVERSITY FIELD STATION AND ENVIRONMENTAL EDUCATION CENTER-Summer 2011

- Helped maintain trails.

IU-HEALTH BALL MEMORIAL HOSPITAL-November 2011 to March 2012

- Volunteered in the ER, where I cleaned, answered general questions, and transported patients to their rooms.
- Assisted in Rehabilitation Services, where I transported patients to therapy sessions and back to their rooms.

OPEN DOOR-June 2013 to August 2013

- Helped in clerical tasks (e.g. organizing medical files) and shadowed advanced health care providers.

KEEP INDIANAPOLIS BEAUTIFUL-Spring 2015 and 2016

- Participate in beautification projects around the city.