**JEFFREY P. ABRAHAMSON**

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**SUMMARY**

An accomplished leader and professional with more than 20 years’ experience in Quality Assurance and Food Safety systems in food manufacturing and distribution. Looking for an established organization that offers stability and growth.

**PROFESSIONAL EXPERIENCE**

**J Skinner Baking, Paris TX** **December 2016 – August 2017**

Artesian bakery specializing in Danish and sweet rolls with 150 employees

**Quality Assurance Manager**

Responsible for maintaining the Food Safety and Quality Management System for the facility.

* Managed a staff of 7 over 2 shifts
* Maintained SQF level 2 certification
* Implemented hygienic zoning in plant

**Texasta, Inc. Gilmer TX**  **March 2013 – December 2016**

Privately held start-up company that cultivates and harvests algae for a food supplement. 20 employees.

**Quality Assurance and Compliance Manager**

Responsible for creating and implementing the Food Safety and Quality Management System for the facility. Also responsible for the site Safety Program.

* Developed, wrote and implemented all Food Safety and Quality policies and procedures.
* Wrote and implemented the product HACCP plan.
* Performs all micro analysis and carotenoid testing on product.
* Trains staff on GMPs and all FSQ policies and procedures. ?
* Developed and implemented company sanitation SSOPs.

**LSI, New Glarus, New Glarus, WI** **January 2011- Feb. 2013**

Subsidiary of privately held LSI, Inc. – Jack Links Beef Jerky ($1.2B in annual sales) this division manufactures beef sticks and sausage items.

**Quality Assurance Manager**

Responsible for directing all food safety and quality activities at this “Jack Links” beef stick and sausage facility.

* Managed the daily activities of 30 quality auditors on the floor and in the lab.
* Implemented a Gold Standard grading program for finished packaged products.
* Introduced rapid meat analysis methods for incoming meat and formulated meat blends.
* Managed the night sanitation crew.
* Led SQF implementation team.

**QUALITY INGREDIENTS CORP.**, Burnsville, MN - Privately held company (employee owned) with 2 manufacturing centers that manufactured spray dried and specialty dairy ingredients.

**Quality Manager**  **2007-2010**

Managed, coordinated and directly oversaw the quality assurance program at the companies two facilities.

* Wrote and implemented company policies, programs and procedures relating to food safety and quality assurance.
* Developed and performed Quality/Food Safety training sessions for plant personnel at both locations
* Led the team in addressing complaints leading to a 15 % reduction in assignable root cause issues.

**CONAGRA FOODS, INC.**, Omaha, NE **2001-2007**

Leading food manufacturer and commodity conglomerate (annual sales of $13.3B) that employs over 26,000 throughout the world.

**Lead Business Analyst**

Responsible for the development and configuration of the Quality Management module in SAP ERP software for implementation throughout the retail plants.

**Private Label Quality Manager**, Omaha, NE

Developed a comprehensive quality program for all ConAgra Private Label products produced for the retail market. Consolidated the completion of private label customer required documents and specifications on a corporate level.

**Quality Assurance Co-Pack Manager, Snack Foods**, Edina, MN

Responsible for the quality program covering the contact manufacturing sites in the ConAgra Foods Snacks Group. Fully implemented a Co-Pack Quality System for CSF containing food safety and quality related standards.

**TRICON GLOBAL RESTAURANTS 1996-2000**

The largest food service company in North America (KFC, Taco Bell and Pizza Hut restaurants) with over 15,000 restaurants worldwide and at this time was over $10B in annual sales. Spun off from PepsiCo and now renamed YUM! Brands.

**Senior Scientist, Food Management Core Process Team**, Dallas, TX

Member of a cross functional team whose objective was to increase productivity, improve quality, and reduce waste by optimizing system wide food management processes.

**Supply Quality Development Scientist**, Dallas, TX

Responsible for assuring supply food materials conformed to product management system requirements for national distribution.

**HAZELWOOD FARMS BAKERIES, St. Louis, MO** **1992-1996**

Part of Supervalu Supermarkets, bought out by Pillsbury and they closed the facilities. The company made frozen dough, cakes and doughnuts with 4 manufacturing plants.

**Quality Assurance Supervisor/Microbiologist**

Responsible for corporate quality programs, including product recall and product liability claims. Implemented HACCP programs across facilities for a 2 shift operation with 400 employees.

**EDUCATION:**

HAMLINE UNIVERSITY, St. Paul, MN

**B.A. Environmental Studies, 1984**

**Certificates**

HACCP Certified

SQF Practitioner

PCQI Certified

**PROFESSIONAL AFFILIATIONS:**

Institute of Food Technologists, Past Chair - Quality Assurance Division