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| **Catherine King**  752 Wayne Ave ● Zanesville, OH 43701 ● (740) 819-1063 ● [cakeking6@yahoo.com](mailto:cakeking6@yahoo.com)  Quality Assurance Management    **Key Competencies** | | |
| **-OSHA/EPA/FDA/USDA**  Site Standard Compliance Expertise  -Staff Training and Supervision  -Policy/Procedure Development  -Quality Control Processes | -Budgeting & Cost Control  -Customer Relations/Service  -A.I.B. HACCP, FSMA, & GMP Compliance  -PCQI Certified  -Leadership | -Site Security Development  -Microsoft Office Proficient  -Project / R & D Management  -Sensory -Author D Little |
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**Experience**

**CREATIVE FOODS LLC. Baltimore OH Present**

*This location is a 150,000 square foot manufacturing & distribution center for retail stores.*

**Quality Control Manager**

* This is a start-up company so role hasn’t been completely defined
* Writing policies and procedures documentation for SQF Level 2 certification incorporating FSMA laws into the documentation.
* Writing policies and procedures to obtain Organic certification
* Writing policies and procedures for Kosher status.
* Obtained PCQI Certification
* Evaluated Pest Control programs and implemented ECOLAB and will oversee the program
* Championing with FDA, ODA, Kosher Rabbi, Organic Association liaison

**HARRY AND DAVID INC. Hebron OH 10/09-5/17**

*This location is a 275,000 square foot distribution center for mail order and* ***Harry and David*** *retail stores. Longtime chain retailer creating gift baskets with fruit, chocolates, wine and gourmet food.*

**Quality Control Manager**

* Monitor Quality inspections of all incoming goods, raw material, and finished products
* Manage and mentor multiple direct reports within the Quality department
* Work directly with internal and supplier managers for investigations and corrective action processes
* Assure compliance standards, compose and edit quality policies and procedures
* Process, report, release, or return vendor products pertaining to quality issues
* Track shelf life of components, adhering to quality guidelines
* Maintain plant wide GMPs and coordinate plant quality and food safety audits (internal and third party)
* Review and schedule work load requirements for Quality Technicians to meet production goals
* Lead SQF Practitioner and liaison between 3rd party packers, warehouses, and corporate
* Conduct Food Safety, Quality, and GMP Training
* Coordinate and accompany Government officials during inspections- FDA, USDA, and ODA
* Manage Pest control program

**CHAUFFEURS4HIRE.COM & DRIVING4U.BIZ Newark, OH – President/Owner/Sales,** 11/06 to 5/08

Functioning LLC. Designed the website and brochures, obtained clients and chauffeurs, and completed weekly payroll. ***Company Failed***

**WENDY’S INTERNATIONAL/THE NEW BAKERY CO Zanesville, OH 9/1997-6/2006**

*The bakery supplies 715 company-owned Wendy’s and 2,232 franchised restaurants with premium buns***.**

**Quality Assurance and Safety Manager**

* Nine year record of success in overseeing all phases of quality/sanitation, and safety of a two multimillion-dollar union bakery facilities owed by Wendy’s International
* Implemented quality process improvements resulting in bottom-line gains
* Responsible for improving the Quality, OSHA, Safety, and Sanitary conditions of a closed bakery facility (due to deplorable conditions) to a facility that became ranked 3rd Best in all bakeries utilized by Wendy’s International
* Accountable for paperwork associated with Worker’s Comp claims and hearings, disability leave, and FMLA
* Implemented the product statistical process control system
* Conducted plant-wide training of each job to certify job responsibilities, GMPs, and assure product quality
* Created JSAs with local physicians for aligning personnel with positions based on their abilities
* Implemented report documentation associated with batching, production, packaging, vendor information, ingredients, and finished product to meet HACCP guidelines and specifications set by Wendy’s corporate office
* Conducted production, sanitation, and safety audits in-house
* Accompanied officials with FDA, ODA, and OSHA, during audits
* Identified areas of non-compliance and assigned corrective actions
* Credited for being instrumental regarding The New Bakery Company maintaining an “Outstanding” ranking
* Implemented a product recall program
* Responsible for annual budgeting and union negotiations

**Abbott Laboratories/ Ross Products Division Columbus, OH, Chicago, IL, Alta Vista, VA 12/1991-9/1997**

**Food Scientist Pediatric Business Unit**

* Oversee manufacturing of infant nutritional products at multiple Abbott facilities, and third-party manufacturers
* Prepared and released clinical and research batches involving pilot plant instructions, batch calculations, spreadsheet adjustments, forming protocols, standardization of products, data tracking, trend reporting, and sensory evaluation
* Played a pivotal role in sourcing nucleotides, nucleotide premix, and hydrolyzed whey proteins for Aseptic processing
* Trained on Aseptic, UHT and HTST processes
* Aseptically stabilized and packaged Similac RTF®
* Sensory trained by Arthur D Little Institute
* Ingredient Room and Safety committee liaison

**Education**

THE OHIO STATE UNIVERSITY, Columbus, OH - **Bachelor of Science (BS) in Food Science and Technology**

**A.I.B. -HACCP CERTIFIED**

**GFSI- SQF Practitioner Certified**

**FSPCA - PCQI Certified**

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