**Guido Konigs**

**Richmond, BC**

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I have been in manufacturing / operations since 1985 in progressively increasing responsibility's form lead, supervisor, production manager and operations / plant managers to general manager of multiple facilities.

All throughout my career, I have worked in different industries and adapt quickly to new environments. Ranging from meat, fish, dairy, agriculture and composting with great success and satisfaction.

In these many years, I have managed all aspects or operations, form peoples / HR, maintenance, logistics, sanitation, budgets and P&L, continues improvement, Lean Manufacturing, customer satisfaction and food safety up the SQF level 2,

I have handled up to 8 direct reports and more than 250 team members with KPIs and targets in union and non-union environments. Negotiated agreements developed employees from within.

I am comfortable in a corporate environment as well as on the production Floor. I have work on the high level strategic planning, project managed expansion projects, plant relocation projects, installed new and retrofitted equipment, in all manufacturing and plant settings.

**Over 30 years experience with increasing responsibility in:**

Operations and Production Management

P&L and Budgeting, Basic accounting, ROI's etc.

Lean Manufacturing Improvement facilitator (green belt level) BY LTS consulting

Product development.

Policies and Procedures, Work safe BC /CFIA/OH&S/USDA

GMP / HACCP/ SQF (Ready-to-Eat)

Staff Recruitment and Training and Customer Relations

Basic Accounting, ADP (E-Time) Scheduling & Tracking Systems

Multiple Communication Modules and Conflict Resolution upgrades By: Raj Dhasi

**Work Experience:**

**Director of Operations**

**International Herbs LTD**

**September 2017 to February 2018**

Responsible for east and west divisions

40 - 60 Staff and 4 direct reports

Production, food safety, maintenance.

OH&S, picking packing, shipping receiving, purchasing and distribution.

**General Manager of Food Centers**

**7-Eleven Canada**

**September 2015 to September 2017**

Responsible for 3 Manufacturing Facilities in Western Canada, Richmond, Calgary, Winnipeg,

8 direct report and 240 other employees for admin to delivery drivers.

Production, food safety, maintenance.

OH&S, picking packing, shipping receiving, purchasing and distribution.

70 million in revenue and a full budged and P&L for all 3 facilities

Procurement.

HR and Employee development

Store relations and account management

**Operations / Plant Manager of a fresh cut fruit plant**

**Sliced FC Calgary - Calgary, AB**

**October 2013 to September 2015**

Producing fruit and veggie trays for Costco, COOP, Loblaw's/Superstores etc. SQF level 2

Looking after the flagship Manufacturing Facilities in Calgary, Alberta (25,000sf)

6 direct report and 140 other employees for admin to delivery drivers.

Managing, admin, production, food safety, OH&S, picking, packing, shipping receiving, purchasing and distribution and maintenance.

$24 million Budgets.

**Plant Manager**

**Daiya Foods Inc**

**January 2013 to October 2013**

**Contract)**

Build infrastructure from the ground up for a vegan cheese manufacturing facility.

Expanding on the confidential manufacturing processes.

Doubling capacity in less than one year.

Hiring & Training Employees,

Sourcing and managing contractors for expansion

Efficiencies; SOP's, Food Safety SQF level 2

Implementing new processes and SOP's

Troubleshooting new and used equipment and setup of production lines. Started with • Doubled staff from 25 to 50 employees in less than a year

**General Manager**

**Delta View Farms Ltd**

**April 2007 to January 2012**

**Ownership changed November 2011**

**Director of Operations Gipaanda Greenhouses Ltd.**

$12 million Budget

Maintained 75 acre property

18 acre under glass

20,000 square foot pack house, offices and other facilities.

Grow all tomatoes for BC Hot House

Customer base included Costco, Loblaw's, Albertsons and all other major retailers in Canada and the US.

120 unionized employees.

Managed QC and QA, GMP/ HACCP, Product Development,

Maintenance inside the buildings and the property

Purchasing and procurement

Logistics,

Human resources, Labor Relations(union), production and continuous improvement.(implementation of full lean program)

Organizational Liaison to Work Safe BC and all other controlling bodies.

Maintained and developed BC Food Processors Association, Food Safety and Operations Committee.

March 2010 Elected Director of FARSHA (Farm and Ranch Safety and health Association)

Trained lean / Improvement facilitator. (green belt level)

Lead Negotiator for the 2011 union contract

Build up to the most productive year in 40 years of operation.

**Operations Manager**

**CreekSide Custom Foods**

**September 2003 to April 2007**

Manufacturer of Bread Garden and others well known brands.

Responsible for all plant operations

Fleet management.

90 unionized employees.

Decertified union in 2007

15,000sq facility.

$12 Million Budget

Managed rapid growth.

Product development of healthy snacks and other well know product

Production engineering

Continuous improvement is always a key component.

**Production Manager/Supervisor**

**Fletcher's Fine Foods**

**March 2002 to August 2003**

Responsible for 8 high tech / high speed production sausage and ham lines

80 staff and 4 lead hands. I looked after • Quality assurance, procurement, batching and packaging with a variety and high speed packaging equipment.

2 shift daily private labels like No Name and Presidents Choice.

200,000lbs week production.

Training of the staff and tuning of the equipment for max production output.

product development and producing samples to build our customer base.

**Plant and Production Manager**

**Ocean Master Foods**

**March 1998 to February 2002**

Managed and operated 9 - 20 Staff Members in a 30,000 Square Foot Production Plant Duties included:

Manufacturing & Packaging Processes of all Products

Product development and research.

Continues Improvement

Maintenance and PM program

Warehousing & Distribution, Shipping and Logistics (Local and International)

Full P&L management

Executing all deadlines with key quality and productivity standards KPI.s

Leading the product development team and mentoring of junior staff members

Investigation of new technologies and research feasibilities for the production environment.

Implementation and development of people for expansion purposes, and maintaining pre-requisite programs at all plant levels.

Development and implementation of QA and QC SOP's and processes and implementation of HACCP Plan.

Development cohesive interaction with CFIA and Fisheries Canada and/or Government Regulatory Bodies

Following and implementing all WCB rules and regulations & execution of corrective actions and orders

Hiring, Training and Development of Staff for Food Safety and all quality aspects

Safe manufacturing practices up to and including Federal Levels.

Communications, problem solving and troubleshooting at all levels of staffing and production

Promotion of a Safe Work Environment