**Joyce E Lewis**

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**Objective:** I would like to work for a high standard and quality focused company where I can make a significant contribution.

**Strengths:** I have an extensive background in Research and Development, Project Management, Quality Assurance, and Regulatory Compliance. I’m comfortable working in a fast paced environment with tight timelines and capable of managing multiple projects simultaneously.

**Food Processing Experience**: Process Authorityin thermal processing shelf stable products**,** pasteurization process, low and high acid products, aseptic fill, ready to eat, dough development and frozen food lines.

**Auditing :** SQF, FSSC 22000, AIB, BRC, and USDA Military Audits, and thrid party audits. Extensive work with USDA, and FDA.

**Professional Experience**

**Schwebel's Baking Company Ohio May 2016- August 2018**

**Commerical Baking**

**Corporate Quality Manager**

* Manages and directs staff in all three plants, responsible for microbiological testing and other quality control testing of plant products. Trending validation and verification.
* Controls through metrics (KPI’s), directs activities, prepares corrective actions.
* Resolves customer complaints, maintaining necessary records regarding the problem’s resolution and trending
* Maintains a comprehensive understanding of all products manufactured by the plant as well as the raw materials, packaging materials, and operations required in the manufacturing process including quality specifications and standards.
* Oversees maintenance of the weight and defect control programs in accordance with plant and company standards.
* Manage and controll FDA regulations, Good Manufacturing Practices (GMPs), HACCP, Sanatation, Pest Control Progarms SOP, SSOP, allergens and pest control are in complanice.

**Accomplished**

* Conducted and have passed three NSF Burger King Audits, with four FSSC 2200 Audits in each plant Third party audits for 4 copackers.
* Wrote and implamented a Food Fraud policy/procedure and assessment for FSSC 2200 2018 requirements.

**J&J Snack Foods Weston Oregon January 2013-April 2016**

**Hand Held**

**Research and Development Manager**

* Responsible for Labeling and Nutritionals for USDA, and FDA products
* Developed a line of 6 different organic products. Soucing and valadation.
* Put in place process controls for all incoming ingredients to assure product life and quality a vendor control list and document specification.
* Maintain accurate and up to date in house specification and nutritional information for all ingredients. Maintains Genesis Nutritional software data base.

**Accomplished**

* Increased six new line extensions and nine new products for co packers with an increase of sales by five and half million dollars.
* Developed a sensory testing panel to maximize quality and evaluate new products daily and shelf life study for new dough formulations.
* Intrerm QA Manager lead the team pass SQF 2 and 3rd level.

**Pacific Foods Tualatin Oregan February 2010-Dec 2012**

**Organic Natural Food Processing Plant**

**Senior Food Scientist**

* Developed a new process in technology for this company in Thermal Processing Shelf Stable Products. Commissioning validation and the start up for all the in house equipment and production lines. Set up cold spot and temperature distribution heat pens for the new product line. Labeling and Nutritionals for USDA, and FDA for all products developed.
* Maintain specifications and data bases for food cost and formulations, Identified and source new organic and natural and existing ingredients. Maintained accurate and up to date in house specification and nutritional information for all ingredients.

**Accomplished**

* Implemented the startup plan for equipment for a mix and blend system suggested and implemented the new system and a production line
* Trained a QA staffing in thermal processing to set up heat pens and to communicate with an outside process authority to write reports and to send the correct documentation for clearing deviations.

**Boar’s Head Provisions Sarasota Florida February 2005-March 2008**

**RTE Deli Meat Processing Plants**

**Senior Research and Development Technologist**

* Participated in the innovation process for new idea generation. Supported the business units by developing new products. Applied the protein functionality of meat and poultry and shelf life of meat products.
* Studied methods to improve flavor, color texture, nutritional value, chemical and microbiological composition of foods. Tested new products in lab and developed specific processing methods for pilot plant trails.

**Accomplished**

* Investigated and found a cause of product variances in a raw material, and wrote product specifications to correct the problem. In which was a large cost saving to the company
* Applied a scientific and engineering principles in a product production technology, processing of food products to stop a variance in a cook cycle and processing

**Stegner Food Products Cincinnati, Ohio August 2002-January 2005**

**Shelf Stable Food Processing Plant**

**Research and Development Manager/Quality Control Manager**

* Tested new products in lab and developed specific processing methods for pilot plant trails, managed all formulation for production.
* Developed procedures for monitoring projects, such as preparation of all formulation, records of expenditures, progress reports and staff conferences to inform management of current status of each project

**Accomplished**

* Initiated production models for operation to establish priorities and steps to manufacture product for line speeds and people usage for new products to run correctly. Initiated team and developed experimental design to resolve product variation. Started the use of Statistical Process Control to control variances.
* Calibrated and implemented instrumentation for use in a Quality Assurance lab, developed procedural guidelines for fat analyzer, salt analyzes, moisture, bostwick for viscosity, and drain products for product control points in production..

**The Wornick Company** **Cincinnati, Ohio November 1994-August 2002**

**Innovation in Food Processing Plant**

**Research and Development Technologist**

* Developed a new database and format for all formulation, and procedures in process which included quality critical factors in processing, including raw material specifications for all items used in the plant.
* Supervised and coordinated activities of workers engaged in scale up products, for batching, mixing, cooking all plant run food products. Recommended measures to improve production methods, equipment performance and quality products.

**Accomplished**

**Thermal Processing**

* Calculation of process for products, writting in house process schedules. Record review of retort logs and charts for regulatory review. Report writing for products to be put on hold for process deviation. Worked with USDA and FSIS on regulatory issues and compliance.

**Quality Control**.

* Collected, analyzed and maintained analytical a qualitative profiles and specifications of all finished product. Set up self-life studies on finished products.
* Trained and implemented a quality control system to oversee all quality control, laboratory procedures, equipment needs, audits and analysis and testing
* Set in place a hold plan for finished products for shelf life and products for in house process as well as product hold for process deviations.
* Lead a team in training for sanitation, pest control, internal auditing, investigating,

Nonconformity’s evaluating the efficacy of corrective actions and ensuring through product safety activities are executed.

**Education Additional Professional Activities** **Strengths**

Auburn University Member the Institute of Food Technology Directs projects

Ohio State University Better Processing Member Strong leadership skills

Food and Science Technology AIB Quality Auditing Member Very Detail Oriented

Culinary Classes Safety Team Member Excellent Organizational Skills

North Central Technology HACCP Team Member Highly Skilled Computer Skills

Raymond Walter College Administrative Team Communication member Works well in Teams

**\*Reference will be provided upon the establishment of mutual interest**

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