**Vince DeAngelo**

**Carteret, NJ 07008**

[**Vda806@gmail.com**](mailto:Vda806@gmail.com)

**848-200-5140**

Experienced manufacturing professional with 20+ years of ascending managerial responsibilities in the food and flavor industries, looking to provide leadership to a fast growing and forward looking organization.

**Core Skills & Strengths:**

* Lead by example manager with hands on operational abilities.
* Extensive experience working in start-up, mid-size and corporate environments.
* Expertise in manufacturing for further processing, batching, blending ( both dry and liquids), high speed aseptic filling lines, packaging, sanitation, safety, food safety, warehousing, maintenance, contract negotiations, GMP’s, SOP’s, SSOP’s.
* Familiar with USDA, FDA, Kosher, Organic, and Non-GMO policies and procedures. HACCP and SQF certified practitioner.
* Knowledge of TPM, Lean Manufacturing, and working systems for High Performing Organizations.
* Experience with project management which included working with Engineering, and support groups, vendors, equipment representatives, and hiring training, coaching and the development of employees both supervisors and line personnel.
* Customer Service, inventory control, budget responsibilities, with a strong passion for following through with a commitment to safety and quality.

**Industry Related Training:**

* Safe Quality Foods Compliance (SQF Practitioner)
* FDA and USDA Training
* HACCP Certified by Seafood Alliance
* **Sarbanes-Oxley Training**
* Diversity and Inclusion
* Train the Trainer for Forklift Certification
* NJ Boiler License

**PROFESSIONAL EXPERIENCE:**

**January , 2018 – August** , **2018, Great American Foods Co., Newark, NJ**

**Plant Manager**

* Responsible for the total operation of a company that manufactures fresh meat products including beef and chicken patties and sliders, chicken breasts, both plain and marinated, turkey breasts and parts and fresh pork and veal sausage.
* Focused on Plant Efficiencies, Customer Service, and Safety of both food and employees by establishing guidelines for Quality Control and starting a Safety Committee.
* Responsible for a major upgrade of the plant’s cooling system to maintain production room temperatures and product integrity especially during the warmer months. Coordinated with Engineering, Electrical, HVAC, and Plant Maintenance to see the project through successfully.

**March, 2015 – July, 2017 McCormick Spice Company, Lakewood, NJ**

**Plant Manager**

* Total plant responsibility for a company that manufactures food flavors and dry blends for further processing.
* Reduced overtime by 10% through the implementation of an internal cross training program and by strategically increasing capacity through targeted headcount increases.
* Reduced TIR ( Total Incident Rates ) by about 10% through the institution of a Safety Program.
* Collaborated with ownership on expansion efforts including increased capital expenditures for new equipment and the extension of the production area in order to support rapid company growth.
* Oversaw improvements in KPI’s (Key Performance Indicators) relating to quality, employee and food safety, productivity, customer service, sanitation, people development and communications.
* Direct reports included Customer Service, Production Planning, Production (3 shifts), Purchasing, Shipping and Receiving,Quality Control, Maintenance and Sanitation
* Focused on quality, safety , hiring, training, plant structure, continuous improvements and costs.
* Worked on optimizing productivity by adding additional chilling capacity and adding more process equipment.

**January, 2000 – March, 2015 Brand Aromatics, Lakewood, NJ**

**Plant Manager**

* Guided plant operations for privately held start-up focused on manufacturing of food flavors for further processing.
* Assisted the business owners in various areas beginning with business launch.
* Focused on process improvements, customer service, SOP’s and SSOP’s, shipping and receiving, and becoming SQF Certified.
* Implemented multiple production lines and associated procedures.
* Oversaw manufacturing expansion from 700-800 lbs. daily to approximately 55,000 lbs. daily with a broader customer base.
* Led efforts to become a USDA processing facility along with Kosher, Organic, and Non-GMO products.
* Drove expansion from a 10,000 sq. ft processing facility to 100,000 sq. ft. total operation including warehousing and shipping and receiving.
* 2-Time winner Vendor of the Year under my leadership from The Kroger Company for excellence in Customer Service and the best on-time performance of deliveries.

**September, 1992 – January, 2000 ConAgra Foods, Cranbury, NJ**

**Plant Manager**

* Promoted to plant Manager with responsibility for all production related operations after demonstrating success as a shift production supervisor responsible for execution of soup flavors and base production.

**Education:**

**New Jersey City University, Jersey City, NJ**

**88 credits, Business Administration/ Economics**

**Middlesex County College, Edison, NJ**

**Certificates for Excel 1 & 2**