

Product Development Specialist

Innovative and committed R&D professional eager to apply over a decade of experience in brewing and winemaking to a position in new product development in the food industry. Demonstrated success designing, planning and validating new products as well as coordinating production processes. Highly detailed, adaptable and logical; thrive when collaborating with teams to manage projects from inception to completion while meeting deadlines and achieving outstanding results.

PRODUCT RESEARCH: Conduct research and translate findings to support recipe development.

DOCUMENTATION: Test, analyze and develop clear, concise recipes, formulations and reformulations.

PROCESS IMPROVEMENT: Identify and implement solutions for continuous improvement.

COLLABORATION: Partner with multifunctional teams to take products from concept to commercialization.

PROJECT MANAGEMENT: Excel at leadership in cross-functional team environments.

PRODUCTION: Drive efficiency, cost savings and quality in manufacturing and packaging operations.

Food Production Expertise & Technical Snapshot:

- Menu Development
- Foodie
- Results Driven
- High Speed Packaging
- Electrical / Mechanical Skills
- Preventative Maintenance
- Calibration/Verification
- Cleaning in Place (CIP)
- Control Panel Wiring
- Fluid/Gas Principles
- System Upgrades
- World-Class Manufacturing
- Product Development
- Kosher / Organic Foods
- Food Safety Compliance
- Production Safety / OSHA
- Scheduling / Logistics
- Quality Assurance

PROFESSIONAL EXPERIENCE

FERMENTATION SPECIALIST, 2020 to 2020

Coors Brewing – Golden, CO

Operate and maintain the yeast cellaring processes for one of the largest brewing facilities in the world.

Highlights and Achievements:

- Act as a subject matter expert to partner internally with teams to integrate strong working knowledge of beverage materials, ingredients, machinery and equipment to support organization goals and objectives.
- Propagate, harvest and manage yeast storage and pitching to ensure operations has continual access to high quality ingredients that support successful brewing processes and product development.
- Coordinate between multiple departments to ensure beer is delivered on time, in full, and in specification.

BREWER II, 2016 TO 2020

New Belgium Brewing – Fort Collins, CO

New Belgium Brewing is a leader in the craft brew industry known for value driven leadership, environmental stewardship and community engagement.

Highlights and Achievements:

- Managed and operated the yeast cellaring processes including propagating, harvesting, managing yeast storage and pitching.
- Produced wort to specification and maintain a complex schedule for production of 850,000 bbls annually.
- Provided supportive leadership, training and mentoring of new hires and existing team members.
- Reduced chemical usage by 28.5% annually through re-engineering of the brewhouse and establishing enhanced wortway CIP processes; consulted with vendors to optimize concentrations.
- Identified and resolved need to frequently re-dose heavily topped brands thereby reducing re-dosing from 60 percent to 2 percent and lowering production time by 30 minutes per batch.

- Maintained on-time delivery schedule for producing 850,000 bbls annually through continual monitoring and adjustment of dynamic brewing and yeast-management schedule. Proactively identify and resolve issues.
- Proposed solution to repurpose diaphragm pump for kettle and mash tun lactic acid dosing system to improve beer quality as well as brewer ergonomics and safety.
- Resolved value sequencing issue through deep dive trend analysis to identify and correct anomalies.
- Assisted in re-controlling and optimizing automation platform from Wonderware to Allen-Bradley.
- Mapped lautering for different brands to optimize runoff efficiency, saving time and maximizing the amount of extract collected.
- Minimized waste through diligent maintenance of current recipe manager system and logs; took initiative to cross-reference recipe changes thereby avoiding problems before new brands were put into production.

BREWER, 2011 to 2016

Two Brothers Brewery – Warrenville, IL

A Chicago based, award-winning craft beer pioneer, Two Brothers introduced and popularized a wide number of artisan beers, featuring 7 year-round brands, 9 seasonal brands and a number of special brews released throughout the year.

Highlights and Achievements:

- Produced wort to specification; maintained a cleaning and preventative maintenance program to ensure efficiency, deter downtime and increase productivity.
- Overhauled an outdated packaging facility by installing and commissioning a KHS-48 bottle filler and new line. Utilized extensive planning, troubleshooting and problem solving to ensure seamless transition to new equipment; documented processes, conducted training and led the project from research phase through testing and final implementation.
- Tripled filtration production with introduction of a GEA/Westfalia centrifuge; optimized efficiency, decreased loss and improved quality of final product.

ENOLOGY INTERN, 2010

Spring Valley Vineyards – Walla Walla, WA

Spring Valley Vineyards was established in 1993 and is limited-production winery producing only estate grown and bottled red wines.

Highlights and Achievements:

- Sampled and processed 150+ tons of fruit over a harvest season.
- Monitored fermentation, transferring of product and maintenance of the wood cellar.
- Produced 7 wines scoring 90+ in Wine Spectator including a Bordeaux scoring 94 in the 2010 vintage.
- Performed all cleaning, maintenance and facility management to ensure a clean, safe and productive setting.

CONTRACT BREWER, *Sleeping Giant Brewing Company – Denver, CO*

ASSISTANT BREWER, *Limestone Brewing Company – Plainfield, IL*

RESTAURANT MANAGER, *Jack Straws – Wheaton, IL*

EDUCATION & TRAINING

BACHELOR OF ARTS – HOSPITALITY AND TOURS ADMINISTRATION (Food Service Management)

Southern Illinois University – Carbondale, IL

CONCISE COURSE IN BREWING TECHNOLOGY

Siebel Institute of Brewing Technology – Chicago, IL

AWARDS & RECOGNITION:

New Belgium Brewery

Silver Medal, American Style Cream Ale | Gold Medal, Collaboration, GABF, Transatlantique Kriek | 2018

Two Brothers Brewing

Gold Medal, Silver and Bronze Medals | Earned 6 medals for Barrel-Aged Sour, German style | 2011-2014