

Miguel Conner

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SUMMARY

Manufacturing operations leader with 13 years of progressive responsibility across food, ingredients, and **quality** controlled processing environments. Directs production teams through daily decisions involving safety, product quality, staffing, productivity, **customer requirements**, and regulatory compliance. Builds practical operating plans from demand, workforce capacity, equipment conditions, and specification needs. Leads **Safe Quality Food** practices, employee qualification, hiring support, onboarding, shutdown planning, decontamination, maintenance coordination, restart readiness, and cost control. Develops supervisors and operators through clear expectations, floor coaching, structured reviews, and cross training. Partners with maintenance, quality, technical, sanitation, and process improvement teams to resolve recurring issues and strengthen reliability. Brings sound judgment, organized execution, and steady communication to **complex manufacturing operations**, with a focus on consistent results and responsible resource use.

EXPERIENCE

Senior Operations Manager, Ingredient Production

June 2022 - Present

Northstar Ingredient Works

Milwaukee, WI

Leads a multi line ingredient **production operation** with ownership of safety, quality, staffing, throughput, customer commitments, shutdown readiness, employee development, and cost control. Coordinates production, maintenance, quality, technical, and improvement functions across daily execution and annual facility planning.

- Directed daily priorities across **safety**, quality, **staffing**, throughput, and customer commitments for ingredient production.
- Connected production exceptions with maintenance, quality, and technical owners through tiered operating reviews.
- Led shutdown planning across isolation, decontamination, maintenance execution, inspection, and verified **start up** readiness.
- Strengthened **Safe Quality Food** practices through floor coaching, qualification checks, and documentation reviews.
- Built supervisor and operator plans covering onboarding, cross training, qualifications, and performance expectations.
- Evaluated labor, downtime, material loss, and operating constraints to prioritize **cost control** opportunities.

Operations Manager, Food Production

March 2019 - May 2022

Prairie Hearth Foods

Madison, WI

Managed batch and packaging operations in a regulated food environment, balancing demand, labor availability, sanitation windows, **equipment reliability**, employee readiness, and customer service. Guided supervisors and coordinated maintenance, process, quality, and sanitation work during planned outages and restarts.

- Managed batch and packaging production while balancing **schedules**, labor, sanitation, and customer demand.
- Investigated recurring equipment interruptions with maintenance and process specialists, then sequenced reliability work.
- Standardized shift accountability for specification checks, **workplace safety**, **food safety**, and escalation decisions.
- Reworked **onboarding** and qualification plans with structured training checkpoints and documented task demonstrations.
- Coordinated production, sanitation, maintenance, and **quality** activities during planned outages and controlled restarts.
- Reviewed overtime, changeover losses, and consumable usage to identify practical savings without weakening compliance.

Production Manager, Specialty Ingredients

July 2016 - February 2019

Lakeview Specialty Ingredients

Racine, WI

Led daily **manufacturing** execution for specialty ingredient lines, translating production plans into staffing, sequencing, quality, equipment, and employee development priorities. Partnered with technical and maintenance teams on recurring deviations, process reliability, operating discipline, and practical improvement work.

- Translated production plans into staffing, sequencing, quality, and equipment priorities for frontline teams.
- Introduced structured **problem solving** with maintenance and technical personnel for repeat process deviations.
- Coached shift leads on communication, policy application, **accountability**, and independent production decisions.
- Maintained floor verification for product specifications, environmental requirements, **workplace safety**, and **food safety** controls.
- Adjusted staffing and schedules during demand changes and absences while protecting employee **qualifications**.
- Supported changeover, material handling, and work sequencing improvements that strengthened production consistency.

Production Supervisor, Food Processing

August 2013 - June 2016

Great Lakes Process Foods

Kenosha, WI

Supervised shift production in a food processing facility, coordinating operators, line assignments, quality checks, daily output, safety **communication**, sanitation, equipment escalation, employee training, and handoff records. Supported planned cleaning, maintenance, decontamination, and restart activities before production resumed.

- Supervised operators, line assignments, **quality** checks, and daily output against approved production schedules.
- Reinforced safe work and **food safety** procedures through floor observation, coaching, and documented follow up.

- Escalated equipment and process abnormalities with operating context for faster technical troubleshooting.
- Trained new employees on **procedures**, sanitation expectations, quality checks, and role qualifications.
- Maintained shift records covering production status, **staffing**, product holds, equipment concerns, and handoffs.
- Coordinated line shutdown, **decontamination** readiness, employee assignments, and pre production checks.

PROJECTS

Annual Facility Shutdown Readiness 📅 2025

Coordinated production isolation, decontamination, maintenance execution, inspection, and start up verification across multiple functions. Created clear readiness checkpoints that supported safe and orderly return to production.

Frontline Qualification Program 📅 2021

Reworked onboarding and qualification practices for production employees through training checkpoints, documented demonstrations, cross training, and supervisor follow up. Improved visibility into assignment readiness and coverage.

LEADERSHIP & AWARDS

- Selected volunteer mentor, Manufacturing Supervisor Peer Mentoring Program, supporting practical leadership development.
- Recognized by operations leadership for strengthening shutdown coordination, employee readiness, and cross functional execution.
- Entrusted with progressive production leadership across food, ingredients, and quality controlled processing operations.

EDUCATION

Bachelor's Degree in Operations Management

2013

University of Wisconsin Parkside GPA: 3.5

Kenosha, WI

Coursework: Production planning, quality management, operations strategy, organizational leadership

CERTIFICATIONS

- SQF Practitioner Training 📅 2024
- OSHA 30 Hour General Industry 📅 2023

TECHNICAL SKILLS

- **Manufacturing Operations:** Production scheduling, batch processing, packaging operations
- **Food Safety Systems:** Safe Quality Food, food safety controls, product specifications
- **Quality Management:** Quality systems, quality checks, product holds
- **Workforce Planning:** Staffing plans, labor capacity, cross training
- **Employee Qualification:** Onboarding, training checkpoints, role qualifications
- **Maintenance Coordination:** Maintenance planning, equipment troubleshooting, reliability work
- **Shutdown Management:** Facility shutdowns, decontamination, restart verification
- **Continuous Improvement:** Root cause analysis, structured problem solving, process improvement
- **Compliance Standards:** Regulatory compliance, environmental standards, workplace safety
- **Production Controls:** Tiered reviews, shift accountability, escalation routines
- **Cost Management:** Overtime review, material loss analysis, consumable usage
- **Operational Documentation:** Shift records, qualification records, specification checks

SKILLS

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|-------------------------|------------------------------|--------------------------|----------------------------|
| • Production Management | • Workforce Planning | • Continuous Improvement | • Maintenance Coordination |
| • Food Safety | • Employee Development | • Shutdown Planning | • Process Reliability |
| • SQF | • Hiring and Onboarding | • Decontamination | • Cost Control |
| • Quality Systems | • Training and Qualification | • Start Up Readiness | |

PROFESSIONAL AFFILIATIONS

- Manufacturing Supervisor Peer Mentoring Program, Volunteer Mentor
- Food manufacturing operations community, participant in peer learning and production leadership discussions.

LANGUAGES

- English (Native)
- Spanish (Intermediate)

ADDITIONAL INFORMATION

Work Status : Authorized to work in United States. No sponsorship required.

REFERENCES

AVAILABLE ON REQUEST