



Miguel Conner

Operations Manager, Manufacturing

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STRENGTHS

- 👥 **Production Leadership**
Set clear priorities during demand shifts, labor gaps, and equipment interruptions. Supervisors gained confidence in daily decisions.
- 🛡️ **Food Safety Discipline**
Used floor coaching and qualification checks to keep food safety controls visible. Teams treated standards as daily work.
- ⚙️ **Shutdown Coordination**
Connected production, decontamination, maintenance, inspection, and restart tasks. Readiness improved when each team knew its handoff.
- 👤 **People Development**
Built onboarding, cross training, and qualification plans around real assignments. New employees reached independent work with clearer support.
- 🔧 **Practical Problem Solving**
Brought maintenance, quality, and technical partners into recurring issue reviews. Durable actions replaced repeated short term fixes.

SKILLS

Production Management

Food Safety SQF Quality Systems

Workforce Planning

Employee Development

Hiring and Onboarding

Training and Qualification

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

Northstar Ingredient Works 📅 June 2022 - Present 📍 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

Prairie Hearth Foods 📅 March 2019 - May 2022 📍 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.

Continuous Improvement

Shutdown Planning

Decontamination

Start Up Readiness

Maintenance Coordination

Process Reliability Cost Control

LANGUAGES

English Native

Spanish Intermediate

MY CAREER



● Senior Operations Manager, Ingredient Production at Northstar Ingredient Works (4.3 Years)

● Operations Manager, Food Production at Prairie Hearth Foods (3.2 Years)

● Production Manager, Specialty Ingredients at Lakeview Specialty Ingredients (2.6 Years)

● Production Supervisor, Food Processing at Great Lakes Process Foods (2.8 Years)

Production Manager, Specialty Ingredients

Lakeview Specialty Ingredients 📅 July 2016 - February 2019 📍 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

Great Lakes Process Foods 📅 August 2013 - June 2016 📍 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

University of Wisconsin Parkside 🎓 GPA: 3.5 📅 2013 📍 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

PROFESSIONAL AFFILIATIONS

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

ADDITIONAL INFORMATION

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

REFERENCES

AVAILABLE ON REQUEST