

Robert Pratt

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SUMMARY

Early career **production associate** with supervised training in **meat processing** workflow, manufacturing support, material staging, palletizing, sanitation, quality control, and workplace safety. Academic lab work provided hands on practice moving raw and finished materials through organized production areas, building stable pallets, supporting equipment operations, checking labels and quantities, and preparing workstations for continued use. Careful cleanup habits included removing **empty cartons**, packaging waste, trash, and **production debris** from storage rooms and work areas. Reliable attendance, extended shift readiness, overtime flexibility, and six day schedule availability support consistent production coverage. Training emphasized accurate work, safe movement, food handling, orderly staging, and steady teamwork during timed exercises. Prepared to contribute dependable production support in a fast paced manufacturing environment.

EDUCATION

Certificate in Manufacturing and Food Production Fundamentals
Rock Valley College GPA: 3.5
Coursework: Food safety, sanitation procedures, production operations, quality control

2026
Rockford, IL

TECHNICAL SKILLS

- **Production Operations:** Meat processing, manufacturing support, production flow
- **Material Handling:** Material staging, palletizing, product movement
- **Pallet Preparation:** Pallet building, load stability, shipment staging
- **Food Safety:** Food handling, raw product control, food safety checks
- **Sanitation Practices:** Workstation sanitation, storage cleanup, surface cleaning
- **Quality Control:** Specification checks, quantity verification, label checks
- **Equipment Support:** Production machinery support, material feeding, equipment boundaries
- **Housekeeping:** Carton removal, trash removal, debris removal
- **Workplace Safety:** OSHA safety, protective footwear, safe work areas
- **Production Documentation:** Checklists, exception recording, completion records

SKILLS

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|----------------------------|------------------------|-----------------------|------------------------|
| • Palletizing | • Food safety | • Waste removal | • Reliable attendance |
| • Material staging | • Sanitation | • Equipment support | • Overtime flexibility |
| • Meat processing | • Quality control | • Raw product cleanup | • Production flow |
| • Manufacturing operations | • Workstation cleaning | • Workplace safety | |

EXPERIENCE

Production Associate Training Project
University Project

January 2026 - September 2026
Rockford, IL

Supervised production simulation covering meat processing workflow, raw and finished product movement, pallet preparation, equipment support, sanitation, quality checks, and orderly facility operations. Training focused on accurate staging, safe work habits, clear aisles, and consistent preparation during extended lab sessions.

- Staged raw and finished materials through simulated meat processing areas, preserving steady product flow.
- Built stable training **pallets** for storage and **shipment**, checking labels, quantities, and placement.
- Followed **equipment** boundaries and material feed instructions during supervised **production machinery** exercises.
- Applied **food safety** and sanitation checklists during raw product handling practice, recording completion.
- Cleaned **storage** rooms and workstations after exercises, leaving surfaces ready for continued production.
- Removed cartons, trash, and debris during timed sessions, keeping aisles clear and work zones orderly.

Manufacturing Operations Lab Trainee
Student Lab

September 2025 - December 2025
Rockford, IL

Supervised manufacturing lab role supporting rotating production exercises through supply staging, pallet configuration, equipment safety, sanitation, quality inspection, and waste control. Work required dependable attendance, careful documentation, extended lab stamina, and flexible response when production assignments changed.

- Staged supplies, work in process materials, and finished units against daily production plans.
- Prepared pallet layouts for shipment scenarios, verifying quantities and supporting **efficient** storage.

- Supplied benchtop equipment under instructor direction, maintaining **safe** clearance around operating stations.
- Reset **workstations** with **sanitation** routines, focusing on storage areas, floors, and waste points.
- Checked sample units against specifications and recorded exceptions for instructor review.
- Maintained dependable attendance during extended lab blocks and completed additional cleanup assignments.

PROJECTS

Food Production Flow Simulation 📅 2026

A supervised simulation traced material movement from receiving through packaging. Practice covered staging, pallet security, sanitation checks, workstation readiness, and safe support around production equipment.

Manufacturing Safety and Quality Lab 📅 2025

Classroom production exercises combined equipment safety, quality inspection, waste removal, and storage organization. Results supported cleaner work areas and more consistent task completion.

LEADERSHIP & AWARDS

- Manufacturing Lab Safety Recognition, Rock Valley College, 2026
- Dean's List, Rock Valley College, 2025
- Peer Safety Partner, Manufacturing Operations Lab, 2026

CERTIFICATIONS

- OSHA 10 Hour General Industry 📅 2026
- Food Handler Training Certificate 📅 2026

PROFESSIONAL AFFILIATIONS

- Campus Food Pantry Volunteer, 2025 to 2026
- Manufacturing Operations Lab, Rock Valley College, 2025 to 2026

LANGUAGES

- English (Native)
- Spanish (Intermediate)

ADDITIONAL INFORMATION

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

REFERENCES

AVAILABLE ON REQUEST