

Zayd Willis

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SUMMARY

Production Supervisor with 7 years and 3 months of **food manufacturing** experience, including more than 3 years leading **hourly employees** across **dairy processing** and packaging operations. Directs overnight production, staffing, sanitation readiness, equipment response, quality controls, and safe shift execution. Uses SAP, production records, yield, waste, downtime, and **product quality** information to make practical decisions and protect reliable output. Coaches operators through technical training, GMPs, HACCP expectations, documented feedback, and consistent accountability. Works closely with maintenance and quality teams during equipment faults, process deviations, repairs, and corrective follow up. Mechanical aptitude, clear communication, and hands on knowledge of dairy manufacturing support efficient operations that protect food safety, employee safety, product quality, and business performance.

EXPERIENCE

Production Supervisor, Processing

May 2023 - Present

Prairie Creek Dairy Products

Kalamazoo, MI

Leads overnight dairy **processing operations**, hourly staffing, operator development, sanitation controls, SAP reporting, and coordination with maintenance and quality teams. Owns shift priorities, production performance, **food safety**, equipment response, and reliable execution across processing and packaging activities.

- Directed overnight dairy processing staffing around schedules, sanitation status, and qualified operator coverage.
- Coached operators on **processing** controls, **safe work practices**, GMPs, HACCP, and equipment response.
- Reviewed **yield**, waste, downtime, and quality trends to address material loss and process instability.
- Coordinated maintenance and quality response for equipment faults, deviations, product status, and repairs.
- Enforced **sanitation** controls through pre operational checks, documented verification, and corrective follow up.
- Used SAP production systems to review orders, document output, track events, and communicate results.

Processing Team Lead

January 2021 - April 2023

Midwest Cultured Foods

Battle Creek, MI

Led processing operators across work allocation, changeovers, sanitation windows, equipment startup, quality records, and shift handoffs. Supported production continuity by developing employees, coordinating maintenance response, and escalating operational concerns with clear documentation.

- Allocated **processing** work around line needs, qualifications, sanitation windows, and changeovers.
- Mentored operators on equipment startup, process checks, **GMPs**, safety, and escalation standards.
- Diagnosed processing and packaging interruptions with maintenance technicians using documented operating symptoms.
- Monitored output, yield, rework, and **waste** information during shift handoffs.
- Supported **HACCP** and **sanitation** verification by correcting records and escalating deviations.
- Reinforced attendance, safety, and operating expectations while recognizing strong performance.

Senior Processing Operator

July 2020 - December 2020

Heartland Food Manufacturing

Grand Rapids, MI

Operated food processing equipment across scheduled production runs while supporting changeovers, sanitation readiness, documentation, troubleshooting, and training. Provided dependable technical execution and clear escalation during equipment interruptions and quality deviations.

- Operated food **processing** equipment across scheduled runs, verifying conditions and responding to abnormal behavior.
- Completed product and process checks under GMP and **sanitation** procedures.
- Escalated quality deviations to quality personnel or shift leadership with clear operating details.
- Supported equipment changeovers and cleaning through validated procedures and startup readiness checks.
- Trained newer operators on equipment operation, documentation, safety, and standard troubleshooting.
- Recorded production quantities, downtime events, and material usage for yield review.

Production Operator, Food Manufacturing

July 2019 - June 2020

Riverbend Prepared Foods

Lansing, MI

Executed food production, equipment inspection, sanitation, documentation, traceability, and flexible coverage assignments. Built foundational mechanical troubleshooting skills while supporting safe production continuity and accurate shift communication.

- Executed scheduled food production tasks using standardized operating, sanitation, and safety procedures.
- Performed equipment inspections and process checks before abnormal conditions affected production.
- Maintained batch and production documentation supporting traceability, quality review, and shift handoff.
- Completed **sanitation** tasks and verified work area readiness before production resumed.
- Learned multiple **processing** assignments to cover breaks, **staffing** gaps, and schedule changes.

- Identified basic equipment symptoms and escalated issues with clear operating details.

PROJECTS

Overnight Dairy Shift Reliability 📅 2026

A practical shift improvement effort focused on staffing coverage, sanitation readiness, equipment response, and clear handoffs. Better preparation gave operators confidence and helped protect safe, steady production through overnight demands.

Processing Yield Review 📅 2025

Connected yield, waste, downtime, and product quality records during routine shift review. Findings helped focus conversations on material loss, process stability, and useful corrective action without compromising food safety.

LEADERSHIP & AWARDS

- Recognized by shift leadership for dependable overnight production coordination and clear communication during operational changes.
- Selected as a trusted peer resource for operator coaching, equipment response, sanitation records, and safe work practices.
- Earned progressive responsibility from production operator to processing supervisor through consistent technical execution and team support.

EDUCATION

Bachelor's Degree in Food Science

2019

Michigan State University GPA: 3.5

East Lansing, MI

Coursework: Food microbiology, dairy processing, food safety, quality systems

CERTIFICATIONS

- HACCP for Food Processors Certificate 📅 2024
- GMP and Food Safety Supervisor Training 📅 2025

TECHNICAL SKILLS

- **Food Safety Systems:** HACCP, GMPs, Sanitation
- **Dairy Manufacturing:** Dairy Processing, Cheese Manufacturing, Ingredient Production
- **Production Systems:** Processing Systems, Packaging Systems, Equipment Operation
- **Manufacturing Software:** SAP, Production Systems, Shift Reporting
- **Quality Management:** Product Quality, Quality Systems, Corrective Action
- **Production Metrics:** Yield, Waste, Downtime
- **Employee Leadership:** Hourly Coaching, Technical Training, Safety Training
- **Maintenance Coordination:** Equipment Troubleshooting, Mechanical Aptitude, Repair Coordination
- **Regulatory Practices:** Food Safety Requirements, HACCP Records, GMP Compliance
- **Operations Planning:** Staffing Coverage, Production Scheduling, Shift Handoffs

SKILLS

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|--------------------------|-----------------------------|-----------------------|-------------------|
| • Food Manufacturing | • Staffing | • Mechanical Aptitude | • Sanitation |
| • Dairy Processing | • Processing Systems | • SAP | • Food Safety |
| • Production Supervision | • Packaging Systems | • HACCP | • Product Quality |
| • Hourly Team Leadership | • Equipment Troubleshooting | • GMPs | |

PROFESSIONAL AFFILIATIONS

- Food manufacturing professional with ongoing interest in dairy processing, safe operations, quality systems, and employee development.
- Active participant in cross functional production, maintenance, and quality coordination across processing and packaging operations.

LANGUAGES

- English (Native)
- Spanish (Intermediate)

ADDITIONAL INFORMATION

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

REFERENCES

AVAILABLE ON REQUEST