



Odessa Sloniger

Food Production Manager

A results-driven Food Production Manager with 5 years of experience in overseeing the efficient and profitable operation of food production facilities. Skilled in optimizing production processes, implementing safety and quality standards, and managing cross-functional teams. Adept at reducing costs, increasing productivity, and ensuring regulatory compliance. Demonstrates strong analytical and problem-solving abilities, with a proven track record of driving continuous improvement in food manufacturing operations.

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(584) 431-0184 

123 Mountain View Rd,
Cheyenne, WY 82001 

Education

**Bachelor of Science in Food
Science and Technology
at University of Wyoming,
Laramie, WY**

Sep 2014 - May 2018

Relevant Coursework: Food
Chemistry, Food Microbiology,
Food Processing and
Engineering, Food Analysis,
Food Safety and Quality
Control, Sensory Evaluation,
Food Biotechnology, Food
Packaging and Preservation,
Nutritional Science, and Food
Product Development.

Links

[linkedin.com/in/odessaslونiger](https://www.linkedin.com/in/odessaslونiger)

Skills

HACCP Certification



Lean Manufacturing



Six Sigma



ISO 22000



GMP Compliance



ERP Software



Allergen Management



Employment History

Food Production Manager at Wyoming Gourmet Beef, WY

Apr 2023 - Present

- Successfully increased production efficiency by 20% within the first year of joining Wyoming Gourmet Beef by implementing new processes, optimizing workflows, and enhancing employee training programs.
- Achieved a 15% reduction in food waste within 6 months through the introduction of an innovative inventory management system and close monitoring of raw materials usage, resulting in significant cost savings for the company.
- Led a team of 25 employees to exceed annual sales targets by 10% in 2019, generating over \$2 million in revenue, by focusing on quality control, customer satisfaction, and expanding the company's product offerings.

Assistant Food Production Manager at Wyoming Authentic Products, WY

Sep 2018 - Feb 2023

- Successfully increased production efficiency by 15% through implementation of lean manufacturing practices and continuous improvement initiatives, resulting in a cost savings of \$50,000 annually for Wyoming Authentic Products.
- Managed a team of 20 production staff, leading to a 10% reduction in employee turnover and a 25% improvement in on-time delivery of high-quality food products to customers.
- Implemented a comprehensive quality control program that reduced the number of customer complaints by 30% and improved overall product quality, leading to a 5% increase in sales for the company.

Certificates

ServSafe Food Protection Manager Certification

Apr 2022

Hazard Analysis and Critical Control Points (HACCP) Certification

Jul 2020