

Tammy Svoboda
Seacrest International, Inc.

SUMMARY

Fifteen years of experience in the Food Industry and in Academic Research have enabled me to gain skills in Quality Systems. I have been responsible for new line start ups, new product commercialization and project quality for Tropicana Products, Inc. Previously, I managed the product quality, quality and microbiological testing labs, and contract warehousing for Kraft Foods, Inc. Additionally I was responsible for developing product quality assurance tests and for implementing statistical process control programs for the largest clients of a dairy ingredient company.

EDUCATION

- M.B.A Have completed 11 months of the 28 month Professional Program, University of Florida, expected graduation 04/2005
- M.S. Post-harvest Physiology, Louisiana State University, 1991
 Thesis: Invertase Activity in Sweet-potatoes: A Post-harvest Study
- B.S. Plant Science, Southeastern Louisiana University, 1988
 Undeclared Minors: Biology, Chemistry, Computer Science

CERTIFICATIONS

- Certified Quality Engineer
- Certified Auditor – NFPA-SAFE program
- Certified Training Facilitator for Leadership Development through Development Dimensions International (DDI)

PROFESSIONAL MEMBERSHIP

- Member of the Institute of Food Technology.
- Member of the American Society of Quality.
- Prior member of the Processed Apple Institute Technical Committee (now JPA)

EXPERIENCE

Seacrest International, Inc. – President and Quality Consultant

- Developed entire quality system for food grade tanker company from ground up including programs, procedure and forms, enabling them to become approved carriers for a major food company.

- Facilitated a Failure Mode Effects Analysis for PepsiCo Food and Beverages which provides a detailed map of potential commercialization issues for a major new product launch.
- Conducted gap analysis and training for major Chinese juice exporter,
- Conducted a gap analysis and training for a Chinese apple producer f=to prepare them for their upcoming FDA inspection.

Tropicana Products – Sr. Quality Engineer – Not From Concentrate New Products & Innovation

- Responsible for the Quality Assurance oversight of the Plastic juice lines both aseptic and clean fill.
- Responsible for the Quality Assurance representation on new products commercialization and new product concept teams (including Marketing, Sales, Logistics/ Supply Chain, Package, Process & Product Development).
- Developed and maintained relationships with suppliers and co-manufacturers to prevent Production issues.
- Conduct quality audits of manufacturing, co-manufacturing, and supplier facilities, as well as follow up on corrective actions issued.
- Managed the quality systems of manufacturing and from co-packing facilities.

Tropicana Products – Quality Engineer – Non-Citrus Ingredients

- Managed the quality of all non-citrus ingredients by implementing a structured program designed to allow purchases of ingredients from qualified vendors.
- Conducted quality audits of manufacturing, co-manufacturing, and supplier facilities, as well as follow up on corrective actions issued.
- Manage the quality systems for dry ingredients, flavors, and non-citrus juice and juice concentrates.

Kraft Foods Maxwell House – Sr. Quality Supervisor

- Developed and implemented plant-wide programs to gather, compile, and distribute information vital to both the plant and corporation headquarters.
- Managed and coordinated the workload of the plant administrative clerks that support all departments throughout the plant. Served as the Facilitator for a Changeover Improvement Team.
- Developed and implemented plant-wide program for calibration and maintenance of testing instruments.

- Responsible for the management and coordination of the Plant Technicians and Lab Technicians.

Kraft Foods Capri Sun – Sr. Lab Supervisor and Environmental Coordinator

- Managed the certification and testing, including analytical, organoleptic, and microbiological, of all raw materials and finished products.
- Implemented the “hold and release” program for the plant.
- Responsible for auditing the contract-warehouses and provide feedback and follow-up for areas that did not meet standard.
- Developed and implemented the required procedures for the ingredient and finished goods inventory tracking system.
- Ensured formulas were translated from the Common Specifications System (CSS) to usable plant documents.
- Implemented Good Manufacturing Practices and HACCP for three product lines
- Developed and implemented sanitation-testing program.
- Ensured compliance with all environmental regulations, including air emissions, storm water, and spill prevention.
- Trained plant personnel in Good Manufacturing Practices, Good Lab Practices, Hold & Release, Extraneous Matter Investigation, HACCP, Hazardous Communications, asbestos awareness, team skills, and leadership development (DDI training).
- Designed and conducted team building training.

Florida Institute of Technology - Chemistry Lab Manager

- Responsible for the organization, coordination and preparation of the chemistry lab courses.
- Responsible for all departmental purchasing, shipping and receiving.

Bunge Foods -- Quality Assurance Technician

- Analyzed dairy, beverage, and bakery products to ensure quality standards were maintained.
- Consulted directly with customers to identify and correct product quality problems, using SPC.
- Interacted with customers, developed approach quality realize greater production potential.

- Solely responsible for Bakery Division Research and Development.
- Developed new test procedures.
- Trained new employees in laboratory methods and testing procedures.

Louisiana State University - Research Associate/ Graduate Assistant

- Assisted Gerber Products Company in solving major production problems and in developing new products.
- Supervised the pilot plant during processing of produce. Analyzed products for sugar content, enzyme activity, and viscosity.
- Designed and conducted experiments, analyses, provided information, and recommendations to the public and area growers through the Agriculture Extension Agency.
- Increased cost/time effectiveness of conducting research by modifying previous analytical and quantitative procedures.

HONORS/ AWARDS

- Tropicana Out of the Park Award – Emergency crisis management activities on improperly stored juice concentrate (quality system development).
- Tropicana Out of the Park Award - Commercialization of the 128 oz. Plastic bottle at Tropicana’s California facility (quality system development).
- PepsiCo Chairman’s Award – Commercialization of Tropicana Smoothies.
- Tropicana Out of the Park Award – Commercialization and plant start-up of 10 oz. Plastic package/ product (quality system development).
- Tropicana Out of the Park Award – Plant start up for Tropicana Polypropylene gallon bottle (quality system development).
- Kraft Foods Above and Beyond the Call of Duty Award – Start up of new coffee extraction process (quality system development).
- Kraft Foods Above and Beyond the Call of Duty Award – Development and implementation of plant wide training program for quality, environmental and safety.