

SAM ABDULNOUR

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PROFESSIONAL BACKGROUND

Over Fourteen years of production management experience in industrial and medical gases, food processing and packaging industries. Leadership professional in union and non-union environment. Strong people skills, highly effective communicator, self-motivated, ethical, strong analytical and risk management skills, safety, quality, scrap reduction and problem solving-with managerial engineering, and production background and commitment to success. Excel in providing leadership in a fast paced, high volume environment where change is constant.

PROFESSIONAL EXPERIENCE

AIRGAS / LINDE GAS USA LLC

2004 - 2008

Plant Manager

Exceptional work experience in, cryogenic liquids, industrial, medical gas industries and consumer products. Efficiently and successfully managed cylinder operation site and corporate initiative projects. Implemented cost reduction programs, compliance with federal, state, local and company policies. Effectively managed and provided leadership to four direct reports. Responsibilities included daily operation and overall direction of 25-35 union employees, cylinder and bulk gas inventory management control and forecasting, site safety and preventative maintenance coordination, truck dispatch activities, plant re-engineering projects, and quality control unit functions, managing yard operations, chaired the safety committee and a member of the Acetylene safety review committee.

- Planning, assigning and directing work, appraising, performance rewarding and disciplining associates.
- Ensured safety rules are strictly observed and safety training is regularly scheduled, conducted and documented.
- Followed the regulatory procedures (HAZMAT, CGMP, EPA and FDA) as they apply to plant operation.
- Developed and implemented inspections of the plant to ensure safe and efficient operation.
- Implemented measures to improve production methods.
- Responsible for making sure all vehicles meet requirements set by D.O.T.
- Responsible for all plant, truck and material handler's preventative maintenance.
- Worked closely with internal and external, customers to ensure customer needs are met in a timely manner.
- Ensured all accidents and injuries are properly investigated and reported as per OSHA requirements.

Production Manager

- Responsible for the day-to-day operation of the plant, including production scheduling, manpower planning to ensure the plant is operating under an effective economical and safe environment, maintenance scheduling, safety, managing union relationships, and government regulation compliance.
- Developed and modified daily and monthly operating reports to reduce administrative duties by seventy-five percent.
- Maintained three-day recommended stock level (RSL) philosophies to optimize inventory levels and increase customer satisfaction.
- Executed and implemented comprehensive twelve-month safety training program to ensure company-wide compliance with OSHA, FDA, EPA, and industry-specific regulations and training requirements. Which had previously developed materials independently.
- Implemented and modified Storm Water Pollution Prevention Plan (SWPPP), Risk Management Plan (RMP), Process Safety Management manual (PSM), and Emergency Action Plan (EAP). Achieved State of Michigan storm water operator certification.

Area Manager

Responsible for shift activities in the thermal processing filling department, which consisted of 14 lines of different size of canning, glass and semi-rigid containers. Facilitated and worked in a team environment with four coordinators and a staff of 35 union employees.

- Initiated yield improvement to reduce waste and increase throughput.
- Developed training matrix to train employees during working hours to avoid excessive overtime pay.

CANADA BREAD, DIVISION OF MAPLE LEAF FOODS**1999 – 2003****Senior Production Supervisor**

Managed all shift activities, manufacturing and material management, and office services, with a staff of four direct reports and a production workforce of over 100 union employees. Trained five new supervisors. Experienced in a wide range of fresh and frozen baked products.

- Oversaw all production department results and performance against standard production targets.
- Reduced the standard allowable waste in the pie line from 8% to 5%.
- Recommended and implemented engineering changes to the pie line, streamlining manpower by 25%.
- Executed a plan to increase production by 20% and reduce labor force on the pizza line.
- Implemented a course of action, which gained 6% production time in the pie line.
- Installed and commissioned two bakery lines moved from one plant to another.
- Hired and trained two production teams to run the lines.
- Successfully brought the lines to manufacturing standards prior to a tight deadline.
- Provided a team environment, achieving the highest throughput case per shift in the pie line.
- Developed detailed reports imposing tighter accountability measures for all operating parameters including waste, labor, efficiency, forecasts, schedules and revenue.
- Planned, organized, and scheduled all manpower and materials usage on a daily basis. Monitored labor costs against production standards and executed remedial action as warranted.
- Conducted steering meetings to discuss production and process improvements.
- Active member of the GMP and HACCP / FDA team.
- Hired, trained and developed production staff and participated in personnel performance reviews.
- Managed employee and union grievances in a professional and fair manner.

PREMIER'S CHOICE GOURMET ENTREES LTD.**1997 – 1999****Production Supervisor**

Responsible for production shift activities and material management with a workforce of 45 non-union employees. Wide range of experience in poultry further processing including fully cooked, IQF, retail and bulk packaging.

- Planned and executed production aspects, processing, forming, cooking, freezing, and packaging.
- Planned the daily production scheduling of crew and materials usage. Ensured food safety standards, quality and operating procedure practices were met and maintained.
- Developed and implemented new reporting system to evaluate various production related activities.
- Prepared job descriptions for hourly employees, monitored and conducted performance reviews.

SWEET RIPE DRINKS LTD.**1994 – 1997****Production Supervisor**

Responsible for Tetra Pac filling and packaging in an operation plant with 12 production lines and a workforce of 50 people.

- Planned, organized, directed and controlled the daily production while maintaining product quality and meeting the required safety practices and cost targets.
- Developed and implemented plans to efficiently use materials, labor and equipment to meet production targets.
- Oversaw machine maintenance, process operation and training of employees in the use of equipment and production techniques.
- Participated in personnel performance reviews, handled employee and union grievances, and selected personnel to promotions and disciplinary reviews.

EDUCATION

Master of Science in Civil Engineering, Wayne State University, Detroit, Michigan
BS, Major: Construction Engineering, Lawrence Technological University, Southfield, Michigan
Better Process Control, Purdue University, West Lafayette, Indiana