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Cargill Value Added Meats Food Service - Fort Worth, Texas      2012-2013  
Operations Manager/ Interim Maintenance Manager

- Mentored and guided operations, distribution and maintenance teams through acquisition process from AFA to Cargill
- Partnered with peers within the platform to establish baseline processes for new Cargill facility in CVAM-FS BU.
- Worked with stakeholders to develop more robust shipping and receiving processes in addition to operational efficiency tracking and improvement processes for shipping and receiving and Operations teams.
- Active charter member of Cargill Cares team
- Cargill safety committee member
- Capital project writing, planning and execution.
- PM work scheduling group formed with production and quality control to prioritize work planning and PM optimizations
- Customer service and product quality investigation conducted with cross functional teams to resolve customer concerns.
- Establishing KRAs consistent with BU goals and Cargill Leadership Model, mentoring operation teams to develop tracking methods and communicate performance with stakeholders.

Cargill Meat Solutions - Friona, Texas      2010-2012  
Fabrication Manager

- Strategic planning for the fabrication operation and supporting departments.
- Balanced scorecard analysis, trend detection and correction actions implementation and adherence.
- Responsible for weekly fabrication P&L and flex/static budget analysis and correction
- REPI Site Kaizen Sponsor and 5S Site Sponsor. Active in successful deployment on REPI process in Friona.
- Support and provide resources to Friona Fabrication employee engagement work groups.
- Coach, develop and mentor senior and new fab management. Active in CDP development and talent development.
- Stand in GM responsibilities when Current GM is away.
- Completed HPM 20.2
- Support and drive good safety behaviors on the fabrication floors and throughout the plant.

Cargill Meat Solutions - Friona, Texas

2008-2010

Fabrication Superintendent

- Managed a fabrication shift with 500 + employees and 15 departments.
- Responsible for implementation, oversight and enforcement employee and workplace safety policies and regulations
- Responsible for food safety and product quality, customer claim investigations.
- Coach, develop and mentor fabrication management trainees and new supervisors.
- Responsible for shift P&L, expenses, labor usage.
- Daily interaction and dispute resolution with local workers union.

Cargill Meat Solutions - Plainview, Texas

2006-2008

Technical Services Specifications Superintendent

- Managed a quality assurance department of forty management inspection employees.
- Responsible for entire facilities product claim investigations and resolution of customer complaints. This included traveling to customer locations and conducting proactive and reactive yield and cutting tests.
- Acted as a liaison for the plants customers, inspecting and holding production teams accountable for making products to written and understood specifications.
- Lead product specification awareness classes for both production groups and customers to help with product sameness and customer satisfaction.

Harvesting Superintendent.

2003-2006

- Responsible for day to day operations of beef slaughter on night shift.
- Managed a crewing of over 200 employees and 7 supervisors.
- Responsible for complying with company food safety guidelines and USDA regulations
- Responsible for shift P&L, expenses and labor usage.
- Developed yearly operational budgets and maintained expense tracking throughout and developed actions to address out of range items.

Cargill Meat Solutions - Fort Morgan, Colorado

1999-2003

Operations Supervisor

- Responsible for day to day operations of 35-50 employees
- Responsible for Complying with all personal safety and food safety guidelines while producing wholesome product for retail and wholesale

**Education**

B.S. Animal Science

University of Wyoming

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