

LIZIEL MANLUTAC TECSON

Carmona Estate, Lantic, Carmona, Cavite, Philippines

Mobile no. +639294581095/ +639173124909

E-mail: liziel1129@gmail.com

https://www.linkedin.com/profile/view?id=159631965&trk=nav_responsive_tab_profile

An experienced **Operations Executive** who has demonstrated the ability to lead diverse teams of professionals to new levels of success in a highly competitive food industry, cutting-edge markets, and fast-paced environments. Strong technical and business qualifications with a track record of more than 20 years of hands-on experience in supply chain management, strategic planning, project and product management, research and development, quality assurance and control, cost and financial management and system engineering strategies. Proven ability to successfully analyze an organization's critical business requirements, identify deficiencies and potential opportunities, and develop innovative and cost-effective solutions for enhancing competitiveness, increasing revenues, and improving customer service offerings.

Accomplishments:

Management skills

- Creates road maps for the company that link its long-term goals and objectives to its business strategies
- Builds a framework for integrating all departmental work plans and linking day-to-day tasks to achieving the long-term goals and objectives
- Drives cost improvement strategies by identifying system improvements, headcount optimization, and improved square footage utilization opportunities that support new product offerings, brand acquisition
- Product costing and profitability analysis including P and L analysis and accounting of expenses
- Meet profitability targets established by the company through process efficiency; effective cost management and implementation of programs and activities geared in increasing productivity.

Technical skills

- Spearhead the HACCP and HALAL accreditation of the manufacturing plant.
- Computer Proficiency – proficient in the use of MS Word, Excel, Power Point, ACCPAC, SAP and ORACLE system.
- Knowledgeable in the operation of different production equipment both for bakery operation, kitchen and meat processing operations.
- Has knowledge in different methods of chemical and microbiological analysis
- Research and development management and Supply Chain Management.

People skills

- Problem-solving abilities (organization, judgment, logic, creativity, conflict resolution)
- Ethics (diplomacy, courtesy, honesty, professionalism)
- Open-mindedness (flexibility, open to new business ideas, positive outlook)
- Persuasiveness (good communication and listening skills)
- Leadership (accountability, management and motivational skills)
- Educational interests (continuous thirst for knowledge and skills development)

Information skill

- Problem solving, critical and creative thinking and decision making skills.

Professional Experience:

Commissary Group Manager
Bounty Agro Ventures, Inc. Carmona, Cavite, Philippines
February 2020 to present

OPERATIONAL PERFORMANCE, CUSTOMER FOCUS AND CONTINUOUS IMPROVEMENT

Directly review and manage shift production; outcomes, quantity, and quality to ensure customer and food safety requirements are within specifications.

Ensures all pre-defined KPIs targets are met or out performed.

Supports company and customer relationship by meeting businesses objectives and understanding how operational performance impacts internal/external customers.

Achieve consistent delivery of quality products and services to the different customers (Chooks to Go, 7eleven, Mini Stop, Walter Mart Supermarket, Adobo Connection etc) in order to meet if not surpass customer's satisfaction.

Supports, deploys and provides input to best operational practices.

Utilizes deep technical skills and relevant experience to identify/solve problems and recommends/implements changes for operational efficiencies.

Champions a culture that promotes operational excellence.

Recommends process improvements, and supports business case for new investments/innovations.

PEOPLE MANAGEMENT

Monitor and ensures proper manning to support day to day activity

Manages and provides coaching to Production Supervisor and production crew, including coaching on company's core values.

Planning for future production workforce needs and approve in the final selection of employees.

Accountable for production talent development and engagement within department.

Responsible for training and on boarding new/transferred employees as well as workforce engagement, recognition, development and coaching.

Conducts employee performance appraisals. Assist in setting standards and objectives.

Provide training, timely re-training and coaching to all of his subordinates.

Applies disciplinary actions when needed.

ENVIRONMENT HEALTH AND SAFETY (EHS)

Ensures direct reports are following policies and procedures related to employee safety and food safety.

Partners/collaborates with Pollution Control Officers, Occupational Health and Safety (OHS) and Food Safety, Quality and Regulatory experts to implement the most effective approach for complying with corporate safety policies and procedures:

Health & Safety: Enforces a culture of zero injury and illness.

Environmental: Understands and proactively avoid environmental impact and potential risk to the businesses.

Food Safety: Directly monitors risks associated with products. Ensures HACCP/FDA requirements are met in all food processes.

Educates workforce in the food safety fundamentals and completes safety inspections and housekeeping audits.

Documents and investigates OHS/Food Safety incident data to identify risks and recommend mitigation actions (i.e. safety index, food safety index, FDA audits).

GOOD MANUFACTURING PRACTICE (GMP)

Ensure compliance to GMP.

Support housekeeping program, and ensures the line passes housekeeping audit regularly and use its findings to improve current set-up to achieve GMP standard and GMP Certification

Plant Operation Manager**Napa Gapa Beverages, Corporation Carmona, Cavite, Philippines****July 2019 to December 2019****OPERATIONAL PERFORMANCE, CUSTOMER AND IMPROVEMENT**

- Directly review and manage shift production; outcomes, quantity, and quality to ensure customer and food safety requirements are within specifications.
- Supports company customer relationship by meeting businesses objectives and understanding how operational performance impacts internal/external customers.
- Supports, deploys and provides input to best operational practices.
- Utilizes technical skills and relevant experience to identify/solve problems and recommends/implements operating efficiencies.
- Champions a culture that promotes operational excellence. Recommends process improvements, and supports business case for new investments/innovations.
- Create, review and implement Operation's Manual including GMP Manual, Inventory Management, Customer Relation and on boarding, Quality Management.

PEOPLE MANAGEMENT

- Monitor and ensures proper manning to support day to day activity
- Manages and provides coaching to Production Supervisor and production crew.
- Planning for future production workforce needs and approve in final selection of employees.
- Responsible for training and on boarding new/transferred employees as well as workforce engagement, recognition, development and coaching.
- Conducts employee performance appraisals. Assist in setting standards and objectives.
- Provide training, timely re-training and coaching to all of his subordinates.
- Applies disciplinary actions when needed.

ENVIRONMENT HEALTH AND SAFETY (EHS)

- Ensures direct reports are following policies and procedures related to employee safety and food safety.
- Partners/collaborates with Pollution Control Officers, Occupational Health and Safety (OHS) and Food Safety, Quality and Regulatory experts to imple-

ment the most effective approach for complying with safety policies and procedures:

- Environmental: Understands and proactively avoid environmental impact and potential risk to the businesses.
- Food Safety: Directly monitors risks associated with products. Ensures HACCP/FDA requirements are met in all food processes.
- Educates workforce in the food safety fundamentals and completes safety inspections and housekeeping audits.
- Documents and investigates OHS/Food Safety incident data to identify risks and recommend mitigation actions (i.e. safety index, food safety index, FDA audits).

GOOD MANUFACTURING PRACTICE (GMP)

- Ensure compliance to GMP.
- Support housekeeping program, and ensures the line passes housekeeping audit regularly and use its findings to improve current set-up to achieve GMP standard.
- GMP Certification

Production Director

Leslie Corporation Paranaque City, Philippines

February 2019 to July 2019

OPERATIONAL PERFORMANCE, CUSTOMER AND IMPROVEMENT

- Directly review and manage shift production; outcomes, quantity, and quality to ensure customer and food safety requirements are within specifications.
- Supports company customer relationship by meeting businesses objectives and understanding how operational performance impacts internal/external customers.
- Supports, deploys and provides input to best operational practices.
- Utilises technical skills and relevant experience to identify/solve problems and recommends/implements operating efficiencies.
- Champions a culture that promotes operational excellence. Recommends process improvements, and supports business case for new investments/innovations.
- Create, review and implement Operation's Manual including GMP Manual, Inventory Management, Customer Relation and on boarding, Quality Management.

PEOPLE MANAGEMENT

- Monitor and ensures proper manning to support day to day activity
- Manages and provides coaching to Production Supervisor and production crew.
- Planning for future production workforce needs and approve in final selection of employees.

- Responsible for training and on boarding new/transferred employees as well as workforce engagement, recognition, development and coaching.
- Conducts employee performance appraisals. Assist in setting standards and objectives.
- Provide training, timely re-training and coaching to all of his subordinates.
- Applies disciplinary actions when needed.

Plant /Business Operations Manager
Nobia, Inc (Max's Group Inc.) Taguig City, Philippines
April 21, 2008 to June 2018

- Creates road maps for the company that link its long-term goals and objectives to its business strategies
- Builds a framework for integrating all departmental work plans and linking day-to-day tasks to achieving the long-term goals and objectives of MGI
- Approves the policies and procedures for dealing with corrective maintenance issues
- Drives cost improvement strategies by identifying system improvements, headcount optimization, and improved square footage utilization opportunities that support new product offerings, brand acquisition,
- Adopts best industry practices for ensuring quality and timely response to corrective maintenance issues
- Formulates long-term strategies in the management of quality across the organization.
- Initiates a quality management system based on the principles of TQM, Six Sigma, ISO, or similar.
- Defines the specific targets and deliverables of the departments for the fulfillment of long-term goals and objectives
- Defines strategic directions on the development and implementation of Information Management policies and procedures
- Develops, establishes and continuously improves the business performance management framework, including the selection of best suited operational or financial indicators.
- Conducts overall planning, organizing, staffing, controlling and directing total plant operations in accordance with the directions, strategies discussed, finalized and approved for implementation by Top Management.
- Meet profitability targets established by the company through process efficiency; effective cost management and implementation of programs and activities geared in increasing productivity.
- Achieve consistent delivery of quality products and services to the different customers (Max's Restaurant, Pancake House, Sizzlin Steak, Teriyaki Boy,

Dencio's, Jamba Juice, Maple, Kabisera, Krispy Kreme) in order to meet if not surpass customer's satisfaction.

- Product costing and profitability analysis including P and L analysis and accounting of expenses.

Production Manager
Nobia, Inc (Max's Group Inc.)
Taguig City, Philippines
September 24, 2007 to April 20, 2008

OPERATIONAL PERFORMANCE, CUSTOMER FOCUS AND CONTINUOUS IMPROVEMENT

- Directly review and manage shift production; outcomes, quantity, and quality to ensure customer and food safety requirements are within specifications.
- Ensures all pre-defined KPIs targets are met or out performed.
- Supports company customer relationship by meeting businesses objectives and understanding how operational performance impacts internal/external customers.
- Supports, deploys and provides input to best operational practices.
- Utilizes deep technical skills and relevant experience to identify/solve problems and recommends/implements operating efficiencies.
- Champions a culture that promotes operational excellence. Recommends process improvements, and supports business case for new investments/innovations.

PEOPLE MANAGEMENT

- Monitor and ensures proper manning to support day to day activity
- Manages and provides coaching to Production Supervisor and production crew, including coaching MGI and Nobia's core values.
- Assists in planning for future production workforce needs and approve in final selection of employees.
- Accountable for production talent development and engagement within department.
- Responsible for training and on boarding new/transferred employees as well as workforce engagement, recognition, development and coaching.
- Conducts employee performance appraisals. Assist in setting standards and objectives.
- Provide training, timely re-training and coaching to all of his subordinates.
- Applies disciplinary actions when needed.

ENVIRONMENT HEALTH AND SAFETY (EHS)

- Ensures direct reports are following policies and procedures related to employee safety and food safety.
- Partners/collaborates with Pollution Control Officers, Occupational Health and Safety (OHS) and Food Safety, Quality and Regulatory experts to implement the most effective approach for complying with corporate safety policies and procedures:
- Health & Safety: Enforces a culture of zero injury and illness.
- Environmental: Understands and proactively avoid environmental impact and potential risk to the businesses.
- Food Safety: Directly monitors risks associated with products. Ensures HACCP/FDA requirements are met in all food processes.
- Educates workforce in the food safety fundamentals and completes safety inspections and housekeeping audits.
- Documents and investigates OHS/Food Safety incident data to identify risks and recommend mitigation actions (i.e. safety index, food safety index, FDA audits).

GOOD MANUFACTURING PRACTICE (GMP)

- Ensure compliance to GMP.
- Support housekeeping program, and ensures the line passes housekeeping audit regularly and use its findings to improve current set-up to achieve GMP standard.

Assistant Production Manager

Nobia, Inc (Max's Group Inc.)

Taguig City, Philippines

November 6, 2006 to September 23, 2007

- Conducts planning, organizing, staffing, controlling and directing total production operations in accordance with the directions, strategies discussed, finalized and approved for implementation by Top Management.
- Meet profitability targets established by the company through process efficiency; effective cost management and implementation of programs and activities geared in increasing productivity.
- Achieve consistent delivery of quality products and services in order to meet if not surpass customer's satisfaction.
- Report to Production Manager and Director regarding Sales analysis, profitability and materials variances.

Production Manager
TA Central Metro Foods, Inc
Tabaco City
November 2001 to October 25, 2006

- Conducts overall planning, organizing, staffing, controlling and directing total production operations in accordance with the directions, strategies discussed, finalized and approved for implementation by Top Management.
- Meet profitability targets established by the company through process efficiency; effective cost management and implementation of programs and activities geared in increasing productivity.
- Achieve consistent delivery of quality products and services in order to meet if not surpass customer's satisfaction.
- Report to VP – Production and SVP – Operation regarding Sales analysis, profitability and materials variances.

QA Route Officer/ Bakery Supervisor Super Mak Foods Corporation Talisay, Cebu
QA Route Officer
Big Mak Foods Corporation San Sebastian, Tarlac City June to September, 1999

- Responsible in the over-all monitoring of outlets in relation to quality of products and services.
- Check and audit quality of delivered raw materials and finished goods from main branch.
- Plan, lead, organize and control production operation base on Sales Forecast.
- Responsible in the orientation and training of new van personnel.
- Prepared monthly production and outlet inspection reports for submission to Production Manger – Bakery.

Research and Development Specialist Foodsphere, Inc.
Malinta, Valenzuela, Manila

- Handles the improvement of existing products. Improvements include but not limited to material substitution in order to lower production cost; testing of new materials.
- Development of new products as per customer specification.
- Product presentation of both existing and new products.
- Conduct technology transfer to Production of newly approved products.
- Conduct product fitting for new packaging material.

Training and Seminars Attended:

- Accredited Eight hour training for Managing Head on Environmental Management and Environmental Regulations
Department of Environment and Natural Resources
Environment Management Bureau (DENR – EMB) CALABARZON Region March 7, 2018
- Practical insights to cook chill – Cutting cost where it matters Mise en Place
Hotel Bangi-Putrajaya, Malaysia
November 7 and 8, 2017
- FHA 2016 International Conference Food and Hotel Asia
Singapore Expo, Singapore
April 12 to 15, 2016
- Orientation/ Overview of the HALAL in the Philippines, HALAL Standard, HALAL Contamination and HALAL Assurance System (HAS) HALAL Development Institute of the Philippines
August 22, 2014
- MLA Meat Master's Training Program Meat and Livestock Australia Diamond Hotel, Pasay City
October 11, 2014
- Systematic Managerial Analysis Program Asia Business Consultants, Inc.
March 2011
- Job Evaluation and Job Description Writing Workshop Human Resource Innovation and Solution, Inc.
Max's Jupiter
April 23, 2012
- Current Good Manufacturing Practices (cGMP) and The 12 Step Codex Guidelines for Implementation of the 7 HACCP Principles Rosehall Management Consultants, Inc.
April 6-7, 2011
- Conducting FSMS Audit based on ISO 19011:2002 Rosehall Management Consultants, Inc.
August 22-23, 2011
- Product Pricing and Costing Entrepreneurs Accounting Academy Rufino Plaza, Ayala Avenue, Makati City October 8-9, 2009
- Statistical Process Control PERA – Neville Clarke December 5, 2008
- Acceptance Sampling PERA – Neville Clarke November 28, 2008

- Blue Ocean Strategy
Mansmith and Fielders, Inc. (Josiah Go) Sofitel, Philippines
- Basic Sensory Evaluation Seminar Dr. Milflora Gatchalian
Max's Scout Tuazon
- HACCP Seminar
Food Development Authority Nobia, Inc.
- Bakery Mathematics
Philippines Association of Bakers and Filipino-Chinese Baker Association Fil-Chi Building
March 27 to 29, 2006
- Basic Baking Training and Seminar
Philippines Association of Bakers and Filipino-Chinese Baker Association Fil-Chi Building
April 3 to 7, 2006

Languages:

Filipino

English

Educational Attainment:

Diploma in Research and Development Management UP Open University
Los Baños Science City, Laguna
2006 – 2009

Bachelor of Science in Food Technology University of the Philippines at Los Baños Los Baños Science City, Laguna
1992-1996

References:

Available upon request