2a Rosedale Blvd

Norwalk, Ohio 44857

419-577-6798

dterp@neo.rr.com

Dale Terpening

**OBJECTIVE:**

**Looking for new and rewarding challenges in Food Safety related Industries.**

# QUALIFICATIONS

Energetic, conscientious, results-oriented professional with 35 plus years experience in food industry and sanitation services.

Excellent communication skills coupled with proven analytical skills have led to numerous accomplishments. Vast experience with sanitation chemicals, cleaning procedures, sanitary design, food safety, troubleshooting, and operational savings in food related industry.

# EDUCATION

1975-1977 B.S. Degree in Food Technology The Ohio State University

1973-1975 A.A.S. Degree in Animal Science The Ohio State University

# FURTHERING EDUCATION

* American Meat Institute – Short Course in Sausage and Processed Meats
* American Meat Institute – HACCP, Listeria Control, Food Safety
* Kent State University – Management training courses
* Hazardous Material Training (HAZMAT)
* Dupont Safety Trained
* Silliker Laboratories – Microbiological Concerns in Food Processing Sanitation
* Computer Training – Word, Excel, PowerPoint, In-Design, Vector works, etc.
* Extensive Food Safety & Sanitary Design Training
* CSP, Hazcom, and Presentation Training - Ecolab Inc.
* Laboratory and Field training in chemical and food soil analysis
* Extensive CIP Training including training field & customer personnel
* Protein Market Antimicrobial Process Training – Ecolab Inc.
* SQF Certified – Ecolab Food Safety Training - ECOSURE
* BRC Certified – Ecolab Food Safety Training - ECOSURE
* UHT/Separator/HTST Training – Ecolab
* Controlling Listeria in RTE Processing - Food Seminars International

# EMPLOYMENT

2008 - 2013 Sr. Technical Service Specialist (SEALS) Ecolab Inc.

* Ecolab’s elite group of highly trained and experienced specialists, that provide the highest level of value-added technical support for customer service
* Food Safety / Sanitation troubleshooting / Auditing / Training / Operational Savings / RTE specialist / consulting for food industry customer base / prospective account survey analysis / Total Plant Water Assessment / Antimicrobial Tissue Treatment

2000 - 2008 Food Safety/Sanitation Specialist Wayne Chemical

* Food Safety / Sanitation troubleshooting / Auditing / consulting for food industry customer base
* Developed, implemented, and presented a variety of related training programs to food industry customer base

1988 - 2007 National Sales Manager Wayne Chemical

* Responsible for management of all sales and service nationwide for food industry customer base
* Involved with formulation, costing, marketing and sales of sanitation equipment and specialty chemicals for the food industry
* Involved with all survey, proposal presentations and startup of sanitation programs
* Had direct service responsibility for several corporate accounts along with any necessary backup service for all field representatives

1985-1988 Operations Manager Armour-Swift-Eckrich

* Responsible for all plant operations of sliced lunchmeat operations producing 25 – 30 million pounds annually

1981-1985 Production Supervisor Fresh Mark Inc.

* Worked in supervision of several different production operations, including smoked meats, lunchmeat, sausage, hotdogs, pork/beef slaughter, pork/beef cutup, sanitation etc.

1980-1981 Assistant Q.A. Manager Fresh Mark Inc.

* Supervised 8 person Quality Assurance department in all aspects of quality assurance in smoked meats, lunchmeat, sausage, and hotdog processing

1977-1980 Q.A. Technician Fresh Mark Inc.

* Q.A. Technician over a variety of processes of smoked meats, lunchmeat, sausage, hotdogs, etc.

# REFERENCES by Request: