



JOB TITLE: Process Improvement Intern
DEPARTMENT: Production/PINTRN200
REPORTS TO: Production
DIRECT REPORTS: N / A

CLASSIFICATION: Seasonal, Non-Exempt
LOCATION: Parlier, CA
FULL TIME/PART TIME: FT
APPROVED DATE: 2/21/2020

SUMMARY: The Process Improvement Intern will be responsible for mapping the processes and procedures for our Production Department and helping to make process improvements.

DUTIES AND RESPONSIBILITIES:

- Develop a process map the process flow of harvest activities
 - Example – develop process flow of grapes from crusher to bladder press to fermentation tank
 - Process map would consist of takt times for each operational step, spaghetti diagram of operator motion, documenting equipment center production rate and capacities
- Develop data tracking tool and report out on each piece of equipment performance to determine bottlenecks
- Work with operations team to find processing improvement changes to process or equipment center
- Develop SOP for equipment / production process
- Translate processing data into OEE daily report out
- Track and document downtime events for processing areas
 - Report out reoccurring downtime issue so that we can develop corrective actions to eliminate the downtime
- Input data into KipTraq
- Report out daily processing performance data or changes to the harvest team they are working with
- Review process of safety improvement opportunities
- Research other processing equipment that could be used and work with vendors to trail units

QUALIFICATIONS/REQUIREMENTS:

- Bachelor's degree or upper division coursework in Industrial Technology or related major
- Ability to work independently and communicate well
- Proficiency in MS Office
- Ability to work up to six days a week on variable or rotating shifts
- Ability to climb stairs and to lift up to 50 pounds
- Ability to work outside in hot or cold weather

WORK ENVIRONMENT:

Production offices, laboratory, cellar and outdoors

-All candidates must: pass a comprehensive background check and drug screen and adhere to all Company, Federal and State Food Safety Regulations and Policies

This organization participates in E-Verify and is an Equal Opportunity Employer