





TANYA BIDABE LOVE

CONTACT

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EDUCATION

UNIVERSITY OF SAN DIEGO
CTE Credential

CALIFORNIA STATE UNIVERSITY, FRESNO
B.S. Animal Science, May 1998
Animal Science/Production Management/
Emphasis in Meat Science

CERTIFICATIONS

Ag Leadership Program- Certification;
The Zenith Group - 2017

HACCP Certified – 1997

Advanced HACCP Certified – 2013

PCQI (Preventive Controls Qualified
Individual) Certified-March 2016

SQF Advanced Practitioner Certified – 2014

AIB (American Institute of Baking) Food

Safety 2015

OSHA General Standards 40 hour -2013

Dale Carnegie -1994

WORK EXPERIENCE

AGRICULTURE SCIENCE TEACHER/ADVISOR
BAKERSFIELD CHRISTIAN HIGH SCHOOL
JUNE 2019-PRESENT

Provide integration of classroom and laboratory instruction, leadership development, and experiential learning through a phenomenon based approach, hands-on experience and lecture. Assist students in supervised agricultural experience projects and coach career development experience teams throughout the year.

Experience in teaching students grades 9-12 in the following courses: Sustainable Agricultural Biology, Floral Design, Agricultural Government and Economics, Ag Leadership and Business, Ornamental Horticulture, Agriculture, Food and Natural Resources, Advanced Animal Science, Integrated Physical Science, Agricultural Communications and Veterinary Science.

ACCOMPLISHMENTS

- 1- 2 Person Outstanding Agricultural Department 2023-24 Section and Region
- Outstanding Young Teacher 2023-24 South Valley Section
- Golden Owl South Valley Sectional Winner 2023-24
- Teacher of the Year 2022-23 - Bakersfield Christian
- 1-2 Person Outstanding Agricultural Department 2022-23 Section
- WASC Accreditation Team Member
- Created brand for Ornamental Horticulture produce
- Created and Implemented Annual Farmers Market and SAE, FFA sale on campus
- Improved relationship with Administration and gained buy-in from the Vice President of Academics, President, Board of Supervisors, Counseling Department, faculty department chairs, and staff within the first year.
- Increased scholarship opportunities for Agriculture students by adding 35 Agriculture Scholarships to the counseling departments Naviance System.
- Implemented an Agriculture Education Pathway Program that consisted of; Animal Science, Agriscience, Horticulture and Agribusiness.
- Established a new A-G approved curriculum for the Agriculture Department adding CASE for AFNR and 4 new classes to increase opportunities and student enrollment.
- Created start up funds for FFA chapter by selling 2 pallets of fresh honey that was donated equalling over \$11,000.
- Received over \$10,000 in grant funds
- Increased degree attainment average from 7.14 % to 74% (2019-2023)
- 5 State and 2 National Proficiency winners
- 2 years Sectional Advisor
- CATA Sectional Officer 2019-2024
- Acquired floral cooler for classroom -2020
- Garnered Administration approval of Ag Boosters club for FFA which generated over \$100,000 in revenue
- Boosted Three-Ring Model cohort scores from 55% to 90.00% in SAE and 39.6% to 94.1 % in FFA participation (2019-2023)

LOVE LIVESTOCK

OWNER/OPERATOR 2017- PRESENT

Breed, raise and train Hampshire, Speckle Face and Crossbred sheep for SAE projects, Jackpots and club lambs on a small scale operation.

- Animal Selection-Breed based on physical observations, pedigrees, breeds, conformation and potential for growth. Plan breeding and parturition schedules based on need for county fairs and jackpots.
- Provide treatment for common health issues and diseases such as: Pink eye, scours, sore mouth, urinary calculi, fungus, phenomena and all vaccinations. Work closely with farm vet to make best health care plans outside of common health issues.
- Exercise and train lambs to walk with and without halter, on treadmill, stand on tables, use grooming tables, blowers and clippers. Expose to loud noises and other environments such as trailers.
- Market lambs through auctions and direct sales.

AGRICULTURAL BIOLOGIST/WEIGHTS AND MEASURES INSPECTOR

KERN COUNTY DEPARTMENT OF AGRICULTURE

FEBRUARY 2019- JUNE 2019

Under supervision, conducts inspections and investigations and enforces provisions according to agricultural and weights and measures government laws and regulations pertaining to the Agricultural Commissioner/Sealer's Office.

- Consumer & Agricultural Protection Division
- Conduct various Federal and State Phytosanitary inspections for agricultural commodity types
- Nursery quarantine program for HLB testing and nursery inspections
- RIFA quarantine sampling for Kern County Apiary management and control
- ACP and GWSS compliance agreements for Kern County citrus and nursery stock
- High Risk inspections for consumer plant resale

FOOD SAFETY/QUALITY ASSURANCE MANAGER

CAMPOS BROTHERS FARMS

JUNE 2012 – TO DECEMBER 2018

Natural Processing and Manufacturing of Almonds: 20-acre facility with approximately 184,000 square feet of product storage and 130,000 square feet dedicated to production. Operations include: hulling, shelling, natural processing, manufacturing and holding almonds (raw agricultural commodities) for further processing.

Reports to the Director of Operations

Responsible for day to day operations and management of the Quality Assurance Department. Direct a staff of 3 Quality Assurance and 17 Quality Control Coordinators and Technicians. Serve as company HACCP Coordinator, SQF

Practitioner and PCQI. Lead Auditor; Internal, Supply Chain, 3rd party. Person in charge for all regulatory affairs and customer audits.

Direct all food safety, HACCP, quality assurance and quality control activities.

- Design, develop, implement, direct and maintain integrated Quality Management systems: Document and record control, suppliers and service providers, specifications, food defense, food safety, HACCP, food quality, SOPs, SSOPs, preventative maintenance and repair, pest control and fumigation, employee training, job functions.

Oversee and maintain additional regulatory and Pre-requisite programs:

- Handler Treatment Plan, Pre-Export Check Program, USDA India fumigation, Chili and Australia, Pathogen Environmental Monitoring, vendor assurance and purchasing specifications, potable water and supplies, receiving and storage of raw and packaged materials, equipment maintenance and repair, continuous improvements, Kosher certification and inspection, recall and traceability, water quality, crisis management, plant construction with sanitary design, plant security and bioterrorism.

Maintain and Ensure compliance with international, national, state, county and local regulations.

- USDA, FDA, FSMA, GFSI, India, EU and other federal, state and local agencies involved with food safety activities. Develop, implement and provide training to all personnel as it applies to quality, food safety and relevant job functions.
- Good Manufacturing Practice, Standard Operating Procedures, hygiene and health, personal protective equipment, regulatory compliance, SQF standards, Food Defense, sanitation practices, chemical usage and rotation, post cleaning monitoring, laboratory practices and testing procedures, annual job function review and training for all personnel. (350 full time employees, 500 during harvest) 10% temporary staffing.

Direct and schedule all customer, internal and third-party auditing.

- Average 25-30 audits annually. Quarterly internal audits including food defense and fraud, food safety, customer compliance audits, Annual SQF, Kosher, India Fumigation, Almond Board of California Handler Treatment Plan (NSF), Pre-Export Check, FDA, USDA, County and State.

Direct, schedule and monitor all validation and verification activities relevant to the Quality Management System, Federal, State and local government agencies.

- Validation/Verification of Heat treatment processes: H2O Express, Blancher, Plasticizer, Boilers. Backflow prevention, Cross Connection, Heat Treatment Plan, California Water and Air Board, truck and processing scales, metal detectors and rare earth magnets. Direct and oversee hold and release program
- Ensure nonconforming product, material, or equipment is not inadvertently utilized in production or introduced into the marketplace.
- Track, determine disposition, resolution, release.

Lead and Supervise corrective actions, customer complaints and resolutions.

- Systematic investigation of non-conformities to prevent their recurrence (corrective action), or to prevent occurrence (preventive action).
- Issue and monitor corrective actions and work orders for deficient findings. Monitor root cause, completion and effectiveness. Provide gap closure assistance to huller/sheller, processing and manufacturing facilities.
- Customer specifications, customer complaint response, resolution and tracking of product quality.

ACCOMPLISHMENTS

- Improved employee relationship with Quality Assurance and gained buy-in from all floor supervisors and facility managers.
- Effectively streamlined, designed, developed, and implemented the Quality Management System for food safety and quality to SQF and GFSI standards.
- Developed and implemented a 14 section Emergency Action Plan and Bloodborne Pathogen Program for the entire company
- Updated company safety policies: hearing noise evaluations/assessments and personal protective equipment to OSHA standards. Including safety harness procedures and monthly checklists, forklift procedures, checklists and dump truck procedures.
- Created, developed, and implemented all food safety and training programs for HACCP, Good Manufacturing Practices, Food Safety, Food Defense, and laboratory practices.
- Decreased laboratory costs by \$26,000 a year through analyzing customer specifications and unnecessary testing practices.
- Decreased corrective actions over 50% in 3 years by shifting employee responsibility, gaining buy-in and effective employee training.
- Established trends for compressed air quality, customer complaints and pest control.
- Successfully led 6 SQF level 2 audits increasing scores and achieving status of excellent.
- Implemented in house CPR training for all full time employees and seasonal supervisors saving \$28,000 per training year.

OWNER/OPERATOR

SOIREE

SEPTEMBER 2009- OCTOBER 2017

Responsible for the day-to-day management of operations in floral design, event design and photography. Directed and coordinated production of products, pricing, inventory, sales, purchasing and distribution. Provided excellent customer service and built a strong community presence and loyal customer base over 14 years.

Photography

Specialized in outdoor photography: commercial and portrait..

Created electronic portfolios, websites, logos and other original works of art.

Digital Marketing, public relations, social media, trade shows.

Local, national, and wholesale vender relations

Event Design and Coordinating

Researched, solicited, and contacted event venues to generate clientele and projects.

Presented, constructed, and prepared all proposals to prospective clientele with a high success rate.

Directed, designed, and implemented the planning, organizing and execution of events: corporate and private.

Location project specialist; logistics, procurement of permits, venues, production companies, entertainment, transportation, special amenities, and security. Arranged hotel, travel, and accommodations.

Contract negotiations, entertainment riders and obligations.

Floral Design

Specialized in custom floral designs from small to extremely large scale with unique floral choices and styles.

Created and built floral stands, planters and displays for rental inventory or sale.

ACCOMPLISHMENTS

Real Weddings, The Knot: Kasbergen/Zimmerman Wedding

Publications: Green Wedding Shoes, Eventbrite, Events magazine publication featuring Harris Ranch favorite dishes and many other wedding and event blogs.

VETERINARY ASSISTANT

SEARCY ANIMAL HOSPITAL
1999-2001

Performed daily operations and provided basic nursing care to small and large animals under the direction of a two- veterinarian team.

General Care

Monitored vital signs, administered medications, ensured patient comfort.

- Prepared animals for examinations; update charts, weight, vitals, x-rays,
- Administered prescribed medications, vaccines and treatments.
- Blood draws, basic laboratory procedures: Heartworm, Parvo, urinalysis.
- Surgery room preparation, autoclave, tools and equipment maintenance.
- Prepped patients with sedatives such as Ketamine prior to surgery, shaved, restrained and assisted with anesthesia, intubation and monitoring during procedures.
- Interacted with client owners, post- op care, medication instructions and treatment plans.
- Performed dental cleanings for dogs and cats.
- Housekeeping and maintenance of the hospital.
- Maintained client records with charges, medical history, vaccine status, medications administered, laboratory reports.
- Supervised kennel every other weekend for Doctors.

QUALITY ASSURANCE/ HACCP SUPERVISOR

BUSSETO FOODS
1997-1999

- Assisted with development and implementation of the company's HACCP plan.
- Responsible for ensuring regulatory compliance, record keeping and employee training.
- Directed plant Quality Assurance/Quality Control, HACCP and SSOP programs which included annual reassessments, GMP compliance.
- Responsible for USDA compliance which included inspections, deficiency reporting and all standard operational procedures.
- Maintained Quality Assurance files and manuals.
- Performed pre-operational inspections, environmental testing, and monitored final product testing and tracking.

CORPORATE QUALITY ASSURANCE ASSISTANT

ZACKY FARMS
1996-1997

- Assisted with the development and implementation of the company's HACCP plan.
- Responsible for HACCP training, compliance, and enforcement.
- Assisted with lactic acid/citric acid bath trials in processing plant to reduce salmonella. Tracked and recorded results and reported to Corporate Manager and staff.
- Updated Bulk Pack and Tray Pack Criteria Specification Manuals for a 1.5 million head a day operation.
- Collected and monitored production processing data for specification and label conformance.
- Assisted with USDA compliance for inspection and non-conformance.
- Record keeping, SSOP chemical inventory and usage logs.

REFERENCES AVAILABLE UPON REQUEST