

MAC DYER

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SENIOR ENGINEERING AND SUSTAINABILITY LEADER Team Leadership / Strategic and Tactical Planning / Business Growth

High performance, results-driven Senior Leader with a career demonstrating strategic thinking, technical insights and business growth through US/International restaurant and manufacturing systems design, development, and implementation. Expertise spans developing innovative solutions, leading trials and field testing, and operational support of new product rollouts, menu layers, restaurant concepts, production automation, and plant expansions. Out-of-the-box thinker with strong strategic and analytical thinking skills gleaned through extensive chain restaurant and food manufacturing experience.

- Engineering Leadership
- Margin Improvement
- Staff Development
- Cross-Functional Teamwork
- Product Introduction & Launch
- Capital Program Management
- Budget/Expense Controls
- Process Optimization
- Packaging Automation
- Technology Evaluation
- Equipment Innovation
- ROI-Payback Analysis

PROFESSIONAL EXPERIENCE

COCA-COLA NORTH AMERICA

2023 - Present

Director of Engineering – Core Technology – Syrup/Concentrate – Multi-Site Remote from Rockford, IL
Leader responsible for developing innovative technical solutions for existing and new products, packages, and facility infrastructure. Manage a team of principal engineers and project managers to develop and implement capital program. Manage OEM supplier relationships, support production facilities, and identify new technologies.

MONDELÉZ INTERNATIONAL

2018 – 2023

Site Engineering Manager - Rockford, IL

Responsible for the site master plan, capital program management, engineering, facility services. Supported Integrated Lean 6 Sigma and was the plant Corporate R&D technical liaison. Drove the Innovation Initiative Pillar, Vertical Start Up, and Technical Readiness of all capital related initiatives.

- \$5MM/yr. capital project spend – packaging, processing, safety, quality, facility infrastructure projects.

BOB EVANS FARMS

2010 – 2018

Foods - Senior Director of Plant Engineering - New Albany, OH

Provided engineering, maintenance, and equipment expertise to implement R&D product and packaging innovations, manage capital projects, improved OEE, and guaranteed compliance across four facilities making Pork Sausage and Refrigerated Potato and Pasta Side Items.

- \$8MM/yr. margin improvement from \$20MM/yr. in capital projects. Strategic planning through implementation. Worked closely with corporate and plant teams to exceed expectations.
- \$10MM/yr. margin improvement from \$22MM refrigerated sides plant expansion.

Restaurants - Senior Director of Engineering and Corporate Sustainability - New Albany, OH

Responsible for all Engineering and R&D related to restaurant kitchen design, layout, and equipment solutions for R&D driven new product, new concept, peak-hour thru-put and labor efficiency initiatives.

- Developed and managed corporate sustainability program.
- 30% kitchen footprint reduction; Layout and equipment solutions for **Broasted Chicken™**, New Waffles Shelf, Airport/Mall Fast Casual Concepts; 35% Peak-hour Thru-put Increase Double-Sided Grill.
- \$3.5 MM/yr. electric savings from LED and EC motor retrofits for 550 restaurants and 4 plants.
- \$10MM savings in 3 years from corporate SKU Rationalization.

YUM! BRANDS R&D

1994-2010

Senior Engineering Manager- Yum! Restaurants International (YRI) - Pizza Hut, KFC Beverage - Dallas, TX

Responsible for R&D of new equipment, layouts, and process solutions for YRI KFC expanded beverage layer products; pizza oven speed-up retrofits; UK Carbon Trust sustainability program.

- \$20 MM/yr. global net sales growth in two years from YRI KFC “Krushers” expanded beverage layer.
- 50% reduction in late deliveries through global roll-out of energy saving, higher capacity ovens and retrofits to enable peak hour sales increase of 40% and 10-minute decrease in delivery times.
- 1% net margin improvement, one-year payback, 10% net utility spend reduction for Pizza Hut UK.

Senior Engineering Manager - Multi-brand Engineering, Pizza Hut - Dallas, TX

Managed equipment R&D, integration, and consolidation solutions for Pizza Hut, KFC, Taco Bell, Long John Silver's, and A&W Multibrand concepts to reduce investment, footprint, and labor for faster ROI.

Engineering Manager, Senior Engineer- Pizza Hut - Wichita, KS / Dallas, TX

Developed equipment, hoods, walk-ins, HVAC, small wares, kitchen layouts, and optimized ovens for new products.

KRAFT FOODS**Plant Engineering Maintenance Manager III - Polly-O Dairy, Campbell, NY**

Managed engineering, maintenance, and wastewater treatment for a 1.5MM pounds/day dairy plant.

- Staff of 36 - 5 engineers, 26 maintenance and 5 wastewater treatment employees.
- \$1.5MM/yr. savings from \$3.5MM capital projects. \$500K reduction in maintenance budget of \$2.5MM.
- Implemented wide variety of processing and production margin improvement projects for Mozzarella, Ricotta, Fresh Water Mozzarella, Pizza Cheese, Whey Evaporation, and Whey Powder production.

Senior Corporate Multi-Site Project Manager- Kraft Operations, Northbrook, IL

\$3.5MM/yr. savings from multi-site \$1.5MM to \$5MM food manufacturing margin improvement capital projects.

- Capital project management - Idea generation, investigation, ROI analysis, scheduling, equipment specification and selection, installation bid packages, contractor selection, contract negotiation, process/packaging system designs, line layouts, purchasing performance agreements, cash-flow management, installation, shake-down, start-up, and financial return tracking.
- Products & Processes: Pasta extrusion/drying, processed cheese, individually wrapped slices, natural cut and shredded cheese, salad dressings, mayonnaise, margarine, portion pack condiments.

Manufacturing Process Engineer - Champaign, IL

Leveraged manufacturing process analyses and new R&D equipment technology studies to identify process bottlenecks for improved capacity, labor efficiency, and higher yields for production cost reductions.

GENERAL FOODS

Project Engineer, Production Supervisor, Plant Eng. - Kool-Aid & Calumet Plants – Chicago, IL

EDUCATION

BS ChE, Chemical Engineering, Material Science Minor, **Northwestern University**, Evanston, IL

EIT ChE (Engineering-In-Training - Chemical Engineering), State of Illinois

27 of 31 credits of **MS Food Engineering, ChE, Illinois Institute of Technology**, Chicago, IL

PROFESSIONAL ACCOMPLISHMENTS AND RECOGNITION

Patents: US 6,194,017 – Dough Punch and Method of Use

US 6,054,697 – Pizza Pan Shielding Systems and Methods

Bob Evans Chairman's Award – New restaurant design, SKU Rationalization, Energy Savings, 2013

Bob Evans Campus Move Team – New corporate kitchen design and engineering, 2013

Bob Evans B3 "BE-volution" Award – Top company performance award with trip and bonus, 2013

Innovators of Energy-Efficient Equipment Award (YUM! Brands) - Pacific Gas & Electric

Determined Perseverance – Multibrand Exhaust System and High Density Holding/Display (HDHD)

Creativity Under Pressure – Multibrand Facilities Energy Savings Program

YUM! Facilities Standards Pipeline Award – Protecting New Store Pipeline

YUM! Engineering Patents (3): 1. Multibrand Cooking and Holding Equipment Innovation; 2. YUM Engineering Meeting Leadership; 3. Exhaust Only Ventilation System-wide Implementation.

Pizza Hut Flying High Award - Exhaust Only Hood System Energy Savings

Pizza Hut Spirit Award – High Altitude Oven Capacity Improvement Retrofits (High RPM Blower Motor Retrofits)

Pizza Hut President's Award – National Pizza Launch "The Big New Yorker" (New Oven Settings)

JL Kraft Award – Salad Dressing Cost Savings Project Implementation Team (Conversion to Plastic)