

Jeff Pyatt
Associate

University of Arkansas – Fayetteville, AR
B.S. Agricultural Engineering

QUALIFICATIONS

Jeff has over 17 years of experience in the engineering and operation of food plant processes and facilities with specialization in poultry and meat processes and facilities. He is very skilled in the processes involving sanitary requirements as established by FDA and USDA. His capabilities range from the handling of live species thru slaughtering and processing into further processing and finally ready-to-eat (RTE) and packaging. He has performed many projects outside the United States.

EXPERIENCE OVERVIEW

VAUGHN, COLTRANE, PHARR & ASSOCIATES (since 2001). Responsible for concept, scope, detailed process and equipment engineering for a variety of food projects. Also, responsible for providing client services during the construction phase. Processes include raw, further processed and cooked poultry and meat. Projects have included the following:

Cargill, California, MO. Design engineer and project manager. Poultry first processing equipment renovation.

Dutch Quality House, Decatur, AL. Design engineer. Conceptual design for poultry fully cooked facility expansion.

Dutch Quality House, Douglas, GA. Design engineer and project manager. Poultry second processing value-add equipment addition.

Dutch Quality House, Bossier City, LA. Design engineer and project manager. Poultry I.Q.F. breeding, cook and packaging equipment renovation.

Tyson Foods, Monroe, NC. Design engineer and project manager. Poultry second processing facility and equipment renovation.

Tyson Foods, Monroe, NC. Design engineer and project manager. Poultry second and debone processing equipment renovation.

BD&K, Auburn, AL. Design engineer.

Conceptual design for vegetable raw and cooked facility.

Byrons, Nashville, TN. Design engineer and project manager. Waste water pre-treatment system design for B.B.Q. processor.

Byrons, Nashville, TN. Project manager. Industrial work station efficiency analysis for B.B.Q. processor.

Gold Kist, Boaz, AL. Design engineer. Conceptual design for fully cooked facility expansion.

Perdue Farms, Dothan, AL. Project manager. Poultry facility fire reconstruction.

Tyson Foods, Carthage, TX. Design engineer. Poultry first processing equipment renovation.

Gold Kist, Sumter, SC. Design engineer and project manager. Poultry fully cooked equipment expansion.

OTHER EXPERIENCE

SUNNYLAND FARMS (LLC), (2 years), Partner, part owner. Developed process and process equipment for poultry deboning and chicken tender production facility.

FABCO EQUIPMENT CO., (4 years) Vice President – President. Managed every aspect of food process equipment manufacturer and process installer. Equipment includes poultry

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deboning, conveyance, packaging, processing; beef, pork and lamb processing and conveyance; fish processing and conveyance; ham processing and conveyance; confectionary conveyance and packaging; cheese processing and conveyance; vegetable processing and conveyance; variety of other specialty foods, processing and packaging.

HUDSON FOODS, (3 years) Plant Engineering and Production. Served on plant operations team at Noel, MO in various positions from Complex Engineer to Assistant Plant Manager. Responsible for tray pack processing facility with 1200 employees. Projects included:

Hudson Foods, Noel, MO. Design engineer and project manager. Convert poultry evisceration from S.I.S. inspection system to N.E.L.S. inspection system.

Hudson Foods, Noel, MO. Design engineer and project manager. Poultry second processing renovation.

Hudson Foods, Noel, MO. Project manager. Cooler and freezer expansion.

HUDSON FOODS, (10 years) Corporate Project Engineer. Managed projects on variety of poultry and meat related projects involving poultry plant first, further and cooked products. Performed process design on *Food Plant Engineering Magazine's* "1997 Food Plant of the Year" at Robards, KY. Other projects included:

Hudson Foods, Berlin, MD. Design engineer and project manager. Poultry evisceration and cut-up renovation.

Hudson Foods, Dexter, MO. Design engineer and project manager. Waste Water Pre-treatment renovation and expansion.

Hudson Foods, Albert Lea, MN. Design engineer and project manager. Process expansion of two fully cooked lines.

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Hudson Foods, Albertville, AL. Design engineer and project manager. Poultry second processing expansion and renovation.

Hudson Foods, Albertville, AL. Design engineer and project manager. Poultry M.D.M and blending expansion.

Hudson Foods, Albertville, AL. Design engineer and project manager. Waste Water Pre-treatment addition.

Hudson Foods, Springfield, MO. Design engineer. R.T.C. and R.T.E. turkey facility renovation.

Hudson Foods, Noel, MO. Design engineer and project manager. Truck Maintenance and Washing Facility including trailer storage area.

Hudson Foods, Fort Smith, AR. Design engineer and project manager. Waste Water Pre-treatment addition.