

Jason W. Watt

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Qualifications Summary

Over 7 years of experience serving as operations, maintenance, and processing expert at three milling industry locations. Oversaw maintenance for entire mill facilities as well as the mill operations supervisor. Supervised multiple operations upgrade projects that increased overall mill efficiency, decreased unscheduled downtime, and made scheduled downtime more efficient. Experienced supervisor of both management and hourly employees. Over 7 years of instructional experience at higher education level. Attended, facilitated, and taught numerous industry training courses ranging from introductory level understanding of grain processing up to expert or advanced training for millers who have been in the industry longer than 5 years to maximize their knowledge, understanding, and efficiency of the milling process.

Education

B.S., Milling Science and Management, Operations Option **2008**
Kansas State University, Manhattan, KS, USA

A.S. in Mathematics **2006**
Butler Community College, El Dorado, KS, USA

Research Interests

- Food Safety
- Grain Processing/Milling

Research and Academic Teaching Experience

Buhler Instructor of Milling **2015-Present**
Dept. of Grain Science and Industry, Kansas State University, Manhattan, KS

- Facilitate undergraduate courses
- Facilitate IGP and Buhler Short Courses
- Increase departmental support with equipment manufactures
- Support research projects through milling various grains

Teaching

- Course Instructor
GRSC 101 – Foundations of Grain Science
GRSC 500 – Milling Science 1 Lecture
GRSC 501 – Milling Science 1 Laboratory
GRSC 502 – Milling Science 2 Lecture
GRSC 503 – Milling Science 2 Laboratory
GRSC 580 – Milling of Specialty Grains
- Course Facilitator
GRSC 591 – Internship in Grain Science

Advising

- Major Advisor for 21 Undergraduate Students
- Co-Faculty Advisor of Milling Science Club
- Adviser/Mentor for 4 Undergraduate Research Projects

Service/Committee Assignments

- Football Parking (Chair)
- Milling Equipment Upgrade
- Packaging Equipment Procurement
- Position Search Committee (Multiple)

Professional Industry Experience

Head Miller

2014-2015

Ardent Mills, Colton, CA

- Coordinated and ran Safety Trainings
- Worked with local authorities during Company name change
- Oversaw the production of safe and quality food ingredients
- Worked in SAP, planning Preventative Maintenance and Sanitation tasks
- Scheduled, planned and lead weekly Safety and Food Safety Trainings
- Coordinated corrective actions required by local authorities in the Business Licensing process
- Oversaw the training of an Associate Head Miller and a Leadership Development Associate
- Oversaw and planned a major transformer shutdown and repair
- Oversaw and assisted with employee hires and interviews

Head Miller

2012-2014

ConAgra Mills, ConAgra Foods, Colton, CA

- Coordinated and ran Safety Trainings
- Oversaw the production of safe and quality food ingredients
- Worked in SAP, planning Preventative Maintenance and Sanitation tasks
- Oversaw and assisted with employee hires and interviews, both Salary and Hourly
- Oversaw several multiple-day shutdowns and large equipment installations
- Oversaw the training of multiple Associate Head Millers and Interns
- Worked with vendors to setup critical spare parts inventories
- Worked with a vendor to setup vendor managed stock in several areas, including PPE and Maintenance
- Served as Acting Plant Manager in his absence
- Coordinated Food Safety investigations and product examinations

Head Miller

2011-2012

ConAgra Mills, ConAgra Foods, Omaha, NE

- Lead the implementation of SAP Production and Inventory Management at the Plant Level
- Scheduled all repairs and production runs
- Managed Flour Inventory to ensure customers received requested product on time
- Participated in multiple customer visits and hosted customer visits
- Planned maintenance activities and downtimes
- Oversaw the Grain Elevator Operations

- Managed Rail and Truck pipelines
- Oversaw that Food Safety and Quality Standards were met
- Managed unplanned breakdowns to minimize effects on customers
- Managed all day-to-day operations of the facility

Head Miller

2009-2011

ConAgra Mills, ConAgra Foods, Alton, IL

- Oversaw the daily production of the Mill Department
- Assisted in Maintenance planning and downtime effectiveness
- Assisted in the installation of two Wheat Cleaning systems
- Managed the repairs of an obsolete, European grinding unit
- Refurbished, rebuilt, and installed an Ocrim Roller mill
- Oversaw the implementation of SAP Maintenance Parts Management system

Assoc. Head Miller

2008-2009

ConAgra Mills, ConAgra Foods, Omaha, NE

- Coordinated and Planned Mill Repair Days and planned downtime
- Assisted in the coordination of downtime and re-energizing the plant after the Main Breaker arc flash
- Lead multiple Food Safety Incident investigations and corrective actions
- Implemented the Alchemy System and setup the training room to accommodate it
- Served as Acting Head Miller when Head Miller was absent

Honors and Awards

- **Arlin B. Ward Commendation for Collaboration in Milling Education**, 2019, International Association of Operative Millers, Denver, CO, USA

Memberships

- International Association of Operative Millers (IAOM)
 - o IAOM Education Committee
 - o IAOM Industry Recruitment Steering Committee
- Friend of International Milling Education Fund (IMEF)
- Grain Elevator and Processing Society (GEAPS)

Publications and Presentations

Peer-Reviewed Journal Publications (Published or submitted)

1. Gordon, K., K. Siliveru, and **J.W. Watt**. 2019. Evaluating the Impact of Indigo Microbial Treatment and Wheat Variety on Tempering Times. *International Miller Magazine*.
2. Martin, R., J. Zhao, K. Siliveru, Hu. Dogan, **J.W. Watt**, S. Alavi. 2020. Optimization of benchtop milling and extrusion of chickpeas (*Cicer arietinum*) into a precooked flour. *Food and Bioprocess Technology*. - Submitted
3. Pulivarthi, M., E. Nkurikiye, **J.W. Watt**, Y. Li, K. Siliveru. 2021. Comprehensive Understanding of Roller Milling on the Physicochemical Properties of Red Lentil and Yellow Pea Flours. *Processes*. - Accepted

Presentations/Posters (denoted “invited” or “keynote” with *)

1. Gordon, K., K. Siliveru, and **J.W. Watt**. 2019. Evaluating the Impact of Indigo Microbial Treatment and Wheat Variety on Tempering Times. International Association of Operative Millers Annual Meeting and Trade Show. Denver, CO.
2. Blick, S., K. Siliveru, and **J.W. Watt**. 2020. Significance of Indigo Microbial Treatment on the Protein Content of the Flour. International Association of Operative Millers Spring District Meeting. *Scheduled but not delivered.*