

# KEVIN M. DEVINE

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Experienced leader, manager, QA professional, engineer, teacher and coach looking for the next great career challenge.

## EXPERIENCE

**MAY 2021 – JULY 2022**

**DIRECTOR OF INNOVATION, NEW WAVE FOODS**

Led a team of food scientists, product developers and culinary experts developing new innovations in the sustainable, plant-based seafood market. Approved all plant trials and developed new project charters and timelines. Led cross functional team meetings on a weekly basis to review all innovation projects and provide status updates.

**APRIL 2016 – MAY 2021**

**CPG DIVISION LEAD, ALTERECHO INC.**

Provided R&D, QA, and regulatory and compliance support to multiple CPG companies. Successfully led clients through announced and unannounced FDA and FSVP inspections. Managed a team of scientists and regulatory specialist developing SSOPs, HACCP and GMP plans. Was on call as team lead for clients requiring regulatory support in various industries including dairy, baked goods, and household cleaning products. Led the development and commercialization of various innovation initiatives. Provided compatibility tests reports for various cleaning products.

**MAY 1999 – AUGUST 2015**

**R&D MANAGER, KRAFT FOODS INC.**

Managed various domestic and international teams in the development of single use and roast and ground coffee. Team members included junior scientists as well as seasoned engineers. Other items developed and launched included tea, powdered beverages and ready to drink beverages. Led teams of packaging engineers in the US and Canada. Successfully launched 12 new coffee SKUs totaling \$130MM in revenue. Guided a team of food scientists providing Kraft Foods over \$20MM in productivity savings while driving consumer complaints down.

**JAN. 1997 – AUGUST 2003**

**ADJUNCT PROFESSOR OF MEMBRANE SEPARATIONS, MANHATTAN COLLEGE**

Instructor for a graduate level class on membrane separations. Developed all class work on existing and new techniques in Reverse Osmosis, pervaporation, ultrafiltration, and gas permeation amongst others.

**MAY 1995 – MAY 1999**

**QA/PROCESS ENGINEER, THE SEAGRAM BEVERAGE COMPANY INC.**

Designed computer models in order to simulate various unit operations including membrane purification, DE filtration, carbonation and pasteurization. Evaluated all consumer complaints and led GMP audits of every existing and potential co-manufacturing plants. Developed Quality Indices to improve and monitor product quality.

## EDUCATION

MAY 1995

**MS CHEMICAL ENGINEERING, MANHATTAN COLLEGE**

Achieved a graduate degree in one year while taking summer classes and interning at The Seagram Beverage Company.

MAY 1994

**BS CHEMICAL ENGINEERING, MANHATTAN COLLEGE**

Graduated Magna Cum Laude in four years while taking graduate courses and being an active member of Sigma Xi and Omega Chi Epsilon honor societies, Participated in various technical societies. Published work in three technical journals

## SKILLS

- Team building and technical development
- Mix of business savvy and technical prowess
- Time and resource management – Project Management
- Experienced in many fields such as Plant-Based, Dairy, Beverages, Household Cleaning Products, Packaging, Engineering, QA and Regulatory Compliance
- Design of Experiments and interpretation of data
- Organoleptic analysis of various products and ingredients

## ACTIVITIES

I am truly passionate about food and the CPG world. In my spare time I can be found cooking, barbequing or grilling my latest experimental recipes. I also enjoy reading the latest technical and business food and beverage publications. I enjoyed coaching my sons' basketball and baseball teams for the Recreation Department and New Milford Little League. I also am an avid fisherman, snowboarder and amateur handyman.