Donald Clark Dobbs, Jr. [Preferred Name: Clark Dobbs]

Resume Addendum | Project Portfolio

Note: The projects listed are organized by type of project and role, then chronologically.

Project Type(s): New plant construction and startups, expansions, acquisitions, consolidation

| Date & Location | Role(s) | Project Description & Scope |
|-------------------------|------------------------|------------------------------------------------------------------------------------|
| May 2022 to | Contract consultant | Project Type: New plant construction, startup |
| August 2022 | and CSCO for a small | Project Title: Design of Vertically Integrated Protein and Produce Agricultural |
| Confidential Consulting | food startup. | Complexes in Fort Lupton, CO; Lawton, OK; and Clifton, TX |
| Client | | Project Results: Project placed on hold due to lack of funding. |
| Denver, CO | | Project Scope: |
| | | Design three small meat and poultry processing plants with the capability to |
| | | conduct produce and fruit processing packaging. Less than 100,000 square feet |
| | | each. |
| | | Redesign a 400,000 sq. foot further processing facility in Houston, TX. |
| October 2021 to | Contract consultant | Project Type: Consolidation |
| May 2023 | and contract interim | Project Title: Processing Consolidation and Workforce Optimization |
| Confidential Consulting | COO for a small multi- | Project Results : Achieved 120% of desired savings and cost improvements. |
| Client | protein processing | Project Scope: |
| Houston, TX | company. | Redesign and relocate the beef and pork trimming processes from old plant to |
| | | new plant. Shut down the old plant. Annual Savings = \$382,000 USD. |
| | | Redesign the poultry portioning processes, the marination processes, and the |
| | | finished goods packaging departments to achieve desired yield, labor, and |
| | | packaging materials improvements. Annual Improvement = \$1,240,000 USD. |
| August 2021 to | Contract ERP | Project Type: New plant construction, startup |
| March 2022 | consultant for a QSR | Project Title: Preliminary Supply Chain Commissary Location Ideation |
| Confidential Consulting | with a commissary | Project Results: Completed |
| Client | style supply chain. | Project Scope: |
| Phoenix, AZ | | Review options for locating commissary style facilities in the Southwest U.S.; the |
| | | South-Central U.S.; and the Southeast U.S. |
| January 2018 to | Project Leader | Project Type: New plant construction, startup |
| April 2018 | | Project Title: Project 2021 |

| Keystone Foods | | Project Results: Placed on hold once the sale of company was announced. |
|----------------------------|----------------------|-----------------------------------------------------------------------------------------|
| Huntsville, AL | | Project Scope: |
| | | Work with LEK consulting to develop a growth plan including a new poultry |
| | | complex with slaughter plant, further processing plant, feed mill, and hatchery. |
| September 2002 to | Facility General | Project Type: Acquisition |
| December 2002 | Manager | Project Title : Acquisition of the College Park, GA facility from Sylvest Farms, |
| Wayne Farms | | Redesign of Major Manufacturing Processes |
| College Park, GA | | Project Results: Completed |
| | | Project Scope: |
| | | Acquisition of the further processing facility in College Park, GA from Sylvest |
| | | Farms. |
| | | Redesign of the poultry portioning operations that serviced ChickFilA, Outback |
| | | Steakhouse, and Applebee's. Achieved Annual Workforce savings = \$640,000. |
| | | Redesign of the RTC parfry line to increase throughputs by 35%. |
| | | Redesign of the Holding Freezer to increase capacity by 40%. |
| September 1997 to | Plant Manager III | Project Type: Plant Expansion |
| October 1998 | | Project Title: Expansion of the facility from 800K head per week to 1.6M head per |
| Golden Poultry | | week. |
| Russellville, AL | | Project Results: Completed |
| | | Project Scope: |
| | | Expansion of the slaughter capacity from 800K to 1.6M head per week. |
| | | Installation of four DSI machines to portion breast filets for Keystone Foods. |
| | | Addition of a blast freezer and a holding freezer for export leg quarters. |
| | | Expansion of the employee breakrooms and welfare areas. |
| September 1995 to | Plant Manager II | Project Type: Plant Expansion |
| September 1997 | | Project Title: Expansion of the facility from 800K head per week to 1.4M head per |
| Carolina Golden Products – | | week. Expansion of the IQF operation by 400K pounds per week. |
| GoldKist | | Project Results: Completed |
| Sumter, SC | | Project Scope: |
| | | Expansion of the slaughter capacity from 800K to 1.4M head per week. |
| | | Installation of an IQF operation in the facility. |
| September 1989 thru | Various production | Project Type: New Plant Construction and Startup |
| September 1991 | management positions | Project Title: New Poultry Slaughter and Deboning plant located in Russellville, AL |

| Golden Poultry Processing | during the design and | Project Results: Completed |
|---------------------------|-------------------------|------------------------------------------------------------------------------------------------|
| Plant | startup of the facility | Project Scope: |
| Russellville, AL | | Worked with the plant personnel to start full operations at the new plant. |
| | | We initially started deboning breast front halves in the newly constructed |
| | | hatchery building. The breast meat was sold to Keystone Foods. The first day, we |
| | | had fifty brand new employees that we had to teach everything to. |
| | | We spent the first year [Sept 1989 to Sept 1990] deboning in the |
| | | hatchery building. During that time, we had to start part of the |
| | | building as the hatchery. That was a balancing act between |
| | | hatching baby chicks and processing food. |
| | | We moved from the Hatchery to the processing plant in Sept. |
| | | 1990 and began full scale slaughter and production. |

Project Type(s): ERP System Implementations, and other Business System Implementations

| Date & Location | Role(s) | Project Description & Scope |
|-------------------------|-----------------------|-----------------------------------------------------------------------------------------------|
| August 2021 to | Contract ERP Analyst | Project Type: ERP System Implementation [SAP – Business by Design] |
| March 2022 | and Project Leader | Project Title: ERP System Implementation Assessment – Phase 1 |
| Confidential Consulting | | Project Results: Completed |
| Client | | Project Scope: |
| Phoenix, AZ | | • Conduct a feasibility assessment for implementing SAP's Business by Design ERP application. |
| | | Scope effort, resource requirements, timeline, and budget. |
| April 2019 to | Contract ERP Analyst | Project Type: ERP System Implementation [Microsoft – Business Central] |
| March 2020 | and Project Leader | Project Title: ERP System Implementation Assessment – Phase 1 |
| Confidential Consulting | | Project Results: Completed |
| Client | | Project Scope: |
| Houston, TX | | Conduct a feasibility assessment for implementing Microsoft's Business Central |
| | | ERP application. |
| | | Scope effort, resource requirements, timeline, and budget. |
| April 2012 to | Director of | Project Type: ERP System Implementation [Oracle - OPM] |
| September 2015 | Manufacturing Systems | Project Title: Supply Chain Integration Project [SCIP] |
| Keystone Foods | | Project Results: Completed |

| Huntsville, AL | | Project Scope: |
|-----------------------|------------------------|----------------------------------------------------------------------------------|
| | | Led the Enterprise-wide implementation of the Oracle ERP OPM application |
| | | across the US supply chain. |
| | | Led an eight-person team responsible for the implementation of Oracle OPM |
| | | ERP system across six manufacturing locations within the United States. |
| | | Led the update of the IT service desk function. |
| | | Led the implementation of the continuous improvement processes with the |
| | | supply chain and operations areas. Worked with green belts at multiple locations |
| | | to establish the continuous improvement function. |
| | | Led a four-person team responsible for the implementation of Outperform's |
| | | supply chain management suite of tools. |
| July 2005 to | ERP Team Lead – | Project Type: ERP System Implementation [Infor's ADAGE ERP Application] |
| November 2010 | Production and | Project Title: Project Compass |
| Wayne Farms Corporate | Inventory | Project Results: Completed |
| Office | | Project Scope: |
| Oakwood, GA | | Served as the Master Data, QA, Production, Inventory, and Scheduling SME |
| | | functional analyst and team lead for an ERP implementation. Successfully |
| | | completed a five-year project where we implemented INFOR's ADAGE process- |
| | | based ERP in the organization. |
| | | Successfully completed a full implementation of a process-based ERP system. |
| January 2001 to | Project Leader for the | Project Type: Business System Implementation Project |
| January 2002 | EYIS project. | Project Title: Enterprise Yield Information System Implementation |
| Wayne Farms Fresh | | Project Results: Completed |
| Processing Plant | | Project Scope: |
| Decatur, AL | | Served as the project manager for the company wide yield improvement |
| | | project. We focused on improving deboning yields across the company and |
| | | improved deboned boneless breast and thigh yields by 2.18%. |