

UĞUR POSTALLI

Seyhan, Adana, Turkey
Mobil: +90 537 682 4225

E-Mail: upostalli@hotmail.com

www.linkedin.com/in/ugur-postalli-445a488i



Birth date and place : March 13, 1964 / Adana
Marital status : Married
Driving license : Has a class B driving license
Military obligation : OK

EDUCATION;

Çukurova University, Chemistry Department (B.Sc) 1983-1987
Çukurova University, Chemistry Department (Ph.Sc) 1987-1989 (Not completed)
Anadolu University, Open University, Cultural Legacy and Tourism 2017- (continue)

FOREIGN LANGUAGES;

English; fluent level.
French; intermediate level.

PROFESSIONAL EXPERIENCE;

May 2015-September 2016 **Production Manager**
Lesaffre Turquie, Lüleburgaz Plant
Lüleburgaz, KIRKLARELI

- Optimization of the fermentation and fresh yeast production within quality and cost targets.
- Implement quality and production terminologies and culture of the Lesaffre group.
- By this way, optimize the system and keeping quality by the sustainable organization.
- Implement additional generations, reorganize fermentations and determine investments and priorities according to needs.
- Improve the system to be able to produce in Lesaffre quality.
- Increase the productivity by the modification and optimization working organizations.

March 2014-July 2015 **Mentor**
Adana ÜSAM and TÜBİTAK
Seyhan, ADANA

- I have joined to the pilot Mentor project of the TÜBİTAK and Çukurova University partnership. Aim of this study was to increase the competition power of the middle sized companies.

- I worked as a mentor in spare parts production company which is called Clips Machine for dyeing machines at textile industry.
- My role was to improve productivity, determine and implement quality policy, motivate and reorganize the team, change working environment and flexibility to increase awareness and contribution of the team for sustainable quality and performance.

- By this way, we could create a different and innovative products to increase competition power.

July 1990-February 2014

**Factory Vice Manager, Production
Manager, Supervisor, Expert
Lesaffre Turquie (ex Özmaya San.A.Ş.)
Ceyhan, ADANA**

- Experience about the different grade yeast fermentation, drying, packaging of the fresh and dry yeast and the liquid yeast production.
- Searching different and new products and creating new application possibilities to decrease costs and to increase competition power of the company in the market.
- Management;
 - a. Applications of the lean management philosophies like TPM (Total Productivity Management) and 5S philosophy in production and factory for better productivity.
 - b. Following of the equipment efficiency by the OEE (Overall Equipment Effectiveness) utilization for each level of the production lines.
 - c. First implementing of the OHSAS (Occupational Health and Safety Assessment System) in plant. For that prepared applications and procedures.
 - d. Organization of the periodic controls and preventive maintenance to keep equipment in good conditions and sustainable quality and productivity.
- Implementation of the quality systems and certifications;
 - a. Implementation of the ISO 9001 quality management system and standards. Development of the system by the time.
 - b. Implementation of HACCP (FSSC 22000) food safety system and following.
 - c. Implementation of GMP applications in production.
 - d. I was a member of the Quality Auditor Group in both factories (Amasya and Ceyhan) and a member of the Food Safety Group in Ceyhan factory.
 - e. Periodic hygiene trainings for workers and applications in plant.
 - f. KOSCHER and HALLAL certification.
- Cost control and benchmarking on each step in production to decrease cost. Following KPIs and implementing of the SAP accounting system in plant.
- Determination of the new investments for better food safe, environmentally, sustainability, productivity and profit. Application according to budget and timing.
- Personnel;
 - a. Periodic direction and training of the workers according to the targets of the production and company.
 - b. Manage and coach the people to excel by the inspiring and encouraging personal development and responsibility to increase potential capacity.
 - c. Performance evaluation of the worker with staff leaders to keep organization and better coordination and productivity.
- I worked as Production Manager in Lesaffre, Egypt factory to examine the equipment and assets of the factory before purchasing. I have determined investments and priorities

and road map for following after purchasing.

- I worked as Vice of Technical Manager in Astrico, Jordan. I have improved production and decided and implemented new investments according to the conditions. There were difficulties to export to Saudi Arabia market due to quality and productivity problems. After these studies, we could continue to export to Saudi Arabia market.
- I worked as Production Responsible and Expert in Iranmayeh, Iran to improve production and to determine needs according to the conditions.

- I worked in Bakai, Kyrgyzstan factory to examine the equipment and assets of the factory before purchasing. I have determined priorities on investments and road map for following. Due to high cost, we gave it up.

1987-1989

Researcher and Pilot System Responsible
Çukurova University, Chemistry Department
AID (American International Development) and
IDRC (International Development and Research Center) Projects

- I was responsible of the reaction system in Iskenderun Steel Plant. I worked as researcher engineer. We have supported from AID and IDRC. Aim of this study was improvement of the Türk lignite by the bounding hydrogen and hydrocarbon, which is coming from thermo cracking of coal on coke production to the lignite under high pressure and temperature.
- In this study, I could work with a lot of instrumental analyze equipment and methods as IR, UV and Flame spectrophotometer, GC, Elemental (CHN) analyzer.

TRAININGS;

- *Basic yeast production methods* - Alain DEIVAL / February 15-30, 1993
- *Yeast production technics and fermentation pattern applications* - Dominic Van Dan TORREN / May 08-12, 1993
- *Statistical process control* - TSE Prof. Dr. Besim AKIN and Nesrin SERİN / March 18-21,1995
- *Keeping quality and different quality yeast productions* - Dominic Van Dan TORREN / March 18-19,1997
- *Training and implementation of ISO quality system* - Ettienne MAILLARD / 1997- 1998
- *Training about auditor of the ISO quality system* - Ettienne MAILLARD /1997
- *Microbiologic contamination and pathogens like Listeria* - (Ph.Sc.) Zeliha KARA / 1998
- *Training and implementation of HACCP food safety system* - Ayten ÇALIŞKAN / 1999
- *I have visited to determine differences of the yeast production in two yeast factory which is joined to Lesaffre group in Trento and Parma -Italy* / March 01-11, 1999
- *Development of the middle level management capability* - Konarı consultancy agency marketing and training limited / July 14-15, 2000
- *Integration meeting of the managers* - Leon Lesaffre Institute / May 18-24, 2010
- *Yeast drying philosophy, main parameters and production* – Cihangir UZUNER and Levent KODAKOĞLU (Lesaffre Turquie Amasya Plant) / March, 2012
- *Strategic Planning, Benchmarking, Strategic Management, Change Management, Leadership Development* - (Ph.D.) Ali AKDAĞ (ex. Strategy and Technology Director of SASA) / April 2014
- *5S and Lean Manufacturing and Management Systems in Production* - (Ph.Sc.) Mehmet ALTIOK (Training and Consultancy) / April 2015
- *Time Management, Corporate Communication, Effective Communication, Motivation and Stress Management, Performance Management* - (Ph.Sc.) Hafize KARGI (HK training and consultancy) / May 2014

- *Capacity Management, Quality Management, Production Management* - Suat AYDIN (GM of the Akpa A.Ş) / May 2014

PROJECTS;

- Liquid sugar utilization (storage tanks, pasteurization, supply and control systems)
- Alternative Nitrogen and Phosphor sources utilizations as ammonia and phosphoric acid instead of salt forms.
- Molasses preparation system improvements to increase capacity and efficiency.
- Mix proof valve system utilizations on the cream yeast and supply systems in the production.
- Implement newest control board design and programming. Training of the all level users in production.
- Starting Kastalia (new product) production (from first pilot tests, design packaging, method creation, production line design, shelf life determination and training the production people.
- Liquid form yeast production as final product (new product) production as 200lt and 1000lt container and transportation by truck.
- Energy recovering studies in production. As reduction steam utilizations in all steps of the production and electric consumptions and alternative ways to decrease consumptions.
- Implementation of the quality management system ISO 9001 and food safety management system ISO 14001 (FSSC 22000, HACCP)
- Implementing of the OHSAS safety system in plant.
- Management of the PEPS (Projet Exploratoires Premier Soutien) projects to decrease consumption and cost in production and factory.
- Production of the different grade and quality products such as Osmotolerant yeast, Semi-Rapid yeast, Rapid yeast, Propionate yeast in liquid, dry and fresh forms.
- Member of the SAP implementation team in factory as a key user.
- Determination of the factory valuation (examine equipment and assets of the factory) before purchasing in Kyrgyzstan and Egypt plants.
- Improvements production and management of the Jordan factory.
- Installation full automatic solar heating system in my home. This system supply hot water every time and then heat home by the heating panels in winter.
- After purchasing of the Luleburgaz plant (ex Dosu Maya), improve the system to be able to produce in Lesaffre quality and productivity by the optimization of the fermentation, implementing quality, production terminologies and working organization.

MOTIVATION, STRONG SKILLS;

Ability to prioritize organization and tasks (general management):

During all of my experience in working time, due to the dynamism of the food production, to select the most important duties to be handled in a day, week and month. Because of the variables which are priorities may change term to term capacity needs and quality aspects. It is a really good experience to prioritize the tasks and to see the results. So, it means that to have to be flexible and to have a good observation and examination. Also, it means that courage to take a decision and to organize teams and

to work all together by the taking active role. At these tasks, I able to develop my good communication and delegation, effective strategic planning, effective time and capacity management and sustainable quality, production and performance management.

Communication;

In order to keep organization of the company and better management of the team, we need to communicate with all related departments and all level persons. I know that all works start by good and clear communication. I have strong ability to inspire, enthusiasm, delegation, motivation and coaching others. Most important point, to be a good listener and to know that everybody deserves respect.

Trouble-shooting & problem solving;

First of all, we should able to manage the team and break downs as possible as with minimum losses. And we should able to create alternative ways without decrease productivity when we live problem. For that, we need to implement preventive applications depends on priorities. By the time I improved my leadership development, negotiation culture, large span control and stress management. I like to think in detail (brain storming) with related persons to solve problem.

Ability to write detailed technical reports and complex spreadsheets & analyse data;

In order to measure the performance, benchmarking, following KPI and to define the situation, regularly we have to examine and prepare report them ASAP. I have effectively using of the MS office applications in reports and benchmarking.

Personal commitments;

In my professional life, I have highly personal, mental and professional flexibility and willing to change and to learn innovative differences. Always, I like to discover how findings influence on related business. Also I like to be able to inspire others and to create a team and to be a member of the great team. I have strongly result and goal orientation and performance focusing with my ambition, perseverance and enthusiasm. Before to discover and understand, I believe that needs to be a good listener.

HOBBIES;

Reading, travelling, driving, taking photograph (I am member of **FIAP** (Fédération Internationale de l'Art Photographique) and **AFAD** (Adana Fotograf Amatörleri Derneği)), listening classical music, playing basketball and tennis, playing chess and backgammon.

REFERENCES;

- Prof. Dr. Hamit Serbest
Çukurova University, Adana ÜSAM General Coordinator
E-mail: hamitserbest@gmail.com
- Mazhar Taşkın
GM of the Doğa Seeding
E-mail: m.taskin@dogaseed.com
- Bekir Ezgin
Owner of the Clipsmachine Company
E-mail: clips@clipsmachine.com