

Karl L. Linck, PE

920-226-0169 karl.linck@linckconsulting.tech

Employment/Experience:

Karl Linck, Technical Consulting, Kohler, WI

Owner/Engineer Oct 2019 -- Present

- Sole Proprietorship consulting firm specializing in engineering educational material development, manufacturing consulting, expert witness, and expert advice for the food industry.

State of Wisconsin – Department of Safety and Professional Services

Examining Board of Architects, Landscape Architects, Professional Engineers, Designers and Professional Land Surveyors Nov 2018 – Present

- Engineering Section Secretary

NCEES (National Council of Examiners for Engineering and Surveying)

WI Representative Nov 2018 – Present

Accreditation Board for Engineering Technologies (ABET), Baltimore MD

- Program Evaluator BS-Mechanical Engineering Technology
- Program Evaluator BS-Agricultural Engineering

ASABE (National Council of Examiners for Engineering and Surveying)

Agricultural Engineering Exam Development/Review Committee Jan 2020 - Present

- In conjunction with NCEES, review and new question development of Agricultural Engineering national exam for Professional Engineer licensure

Chairman – Professional Engineer of the Year Award Committee 2021 - Present

Engineering Foundation of Wisconsin (EFW)

Board Member Feb 2020 -- Present

- As part of WSPE (WI Society of Professional Engineers), provide scholarship opportunities for high school graduates within Engineering

Sargento Foods Inc., Plymouth, WI

VP Engineering Feb 1992 – Mar 2019 (Retired)

Director Engineering Nov 1987 - Feb 1992

- Provide key technical direction and management critical to growth of this dynamic and innovative food company
- Assemble and grow Engineering department to support innovation, improvements, and production support with proper engineering/technician skill sets
- Identify and support Intellectual Property opportunities
- Provide expert testimony for patent and contract issues
- Develop and control capital budget in alignment with company financial goals and strategic plans
- Secure new sites as needed and leverage available incentives
- Evaluate and onboard acquisitions as needed
- Provide food safe and employee safe operations. Comply with all applicable laws and customer requirements
- Provide analysis of technical alternatives for growth, replacement, and acquisition
- Identify and coordinate use of competent outside Architectural/Engineering and contractor services
- Established formal maintenance apprenticeships with State of Wisconsin
- Provide Sargento ambassadorship and leadership within our communities

Kraft Foods, Inc.

Sr/Corporate Project Manager / Oils and Paste Sep 1984 - Nov 1987

Glenview/Skokie, IL – Provided concepts/feasibility/designs/capital acquisition/capital management/Engineering team management/installation for major high-volume production operations:

- Champaign, IL & Montreal, Quebec – High temp and Microwave Pasta processing/packaging
- Montreal, Quebec – High Speed Pourable Dressing, Individual Portion jam/jelly
- Dunkirk, NY – Relocation of BBQ and Jam/Jelly operations
- Lehigh Valley, PA – BBQ processing/bottling and Individual Portion jam/jelly
- Garland, TX & Decatur, GA – Chicken nugget dipping sauce process/packaging
- Buena Park, CA & Champaign, IL – Individual portion salad dressings
- Mattoon, IL – Frozen Meal Production and Packaging

Field Engineer North America, May 1983- Sep 1984

Provided on-site engineering and construction management for major project installations:

- Buena Park, CA – BBQ Sauce and Marshmallow Fluff Installation
- Mattoon, IL – Flexible MRE Retort Meals
- Kendallville, IN – Marshmallow Bit Installation

Maintenance Supervisor Dec 1976 - May 1983

Provided direction and support to maintenance crews and plant operations

- Pocatello, ID – Processed and Natural Cheese Products
- Beaver Dam, WI – Cream Cheese Products

Maintenance Electrician April 1975 - Dec 1976

- Beaver Dam, WI – Electrical Control/Power support for Cream Cheese Products

Linck Electric

Electrician/Plumber(Apprentice)/HVAC PT 1969-1973 FT Apr 1974 – April 1975

- Randolph, WI – Misc duties related to family owned residential/farm/light commercial contracting and service firm

Education:

BS General Engineering Magna Cum Laude, May 1983

Idaho State University, Pocatello, ID

MS Engineering Management, Nov 2000

Milwaukee School of Engineering, Milwaukee, WI

Other Education

Texas A&M – Certificates in Food Rheology & Food Processing Operations

400+ PDH Continuing Education Hours for Professional Development and to maintain licensures

University of Wisconsin Madison – Engineer Mechanics (Part time 1976-79)

BYU – Computer Engr (Full time 1973-74)

Professional Licenses:

Professional Engineer

Wisconsin Lic#: 26294

Idaho Lic#: P-6463 Type: PE-ME

Arizona Lic#: 24939 Type: PE-ME

Illinois Lic#: 062047106 Type: PE

California Lic#: 28073 Type: PE-ME

Florida Lic#: 43711 Type: PE

Journeyman Electrician

Idaho Lic#: ELE-J-5324 Type: Journeyman Electrician

Publications/Presentations:

Understanding Culinary Steam Course, August 2020, 2PDH, pdhengineer.com
Sanitary Portable Table Construction Issues, April 2020, SSL Industries.
US Patent D845,789 Tray, April 16, 2019
US Patent 10,448,660 Metering the disposition of a food product into cavities forming a pellet, October 22, 2019.
Contract Methods for Innovation Presentation, Jan 2017, Refrigerated and Frozen Foods Conference. Chicago, IL.
Food Plant of the Future: A Holistic Approach Presentation, April 2017, Food Automation and Manufacturing Conference. Naples, FL.
Sustainable Sustainability Presentation, November 2017, Food and Beverage Manufacturing Summit. Las Vegas, NV.
Robotic Integration Presentation, April 2016, Fanuc Integrator Conference. Orlando, FL.
Breaking Through: A Passion Towards Innovation Presentation, November 2014, Packaging Strategies Conference. Anaheim, CA.
8,372,457 Blendable cheese snack February 12, 2013
US Patent 8,523,437 Resealable bag for filling with food product (s) and method, September 3, 2013
CDN 2440525 A Structure and method for cutting slabs of natural cheeses into shape(s) via cutting blades of a pattern such that the shape(s) are tessellated or nested, November 29, 2011
7,592,029 Method and apparatus for slicing small cheese portions and preparing cheese loaves for slicing, September 22, 2009
7,320,545 Resealable bag for filling with food product (s) and method, January 22, 2008
7,165,887 Resealable bag for filling with food product(s) and method, January 23, 2007
7,101,079 Resealable bag for filling with food product(s) and method, September 5, 2006
7,086,782 Resealable bag for filling with food products and method, August 8, 2006
6,913,387 Resealable bag for filling with food product (s) and method, July 5, 2005
6,910,806 Resealable bag for filling with food product(S) and method, June 28, 2005
6,360,513 Resealable bag for filling with food product(s) and method, March 26, 2002

Memberships/Awards:

Sargento Foods Inc.

Founder's Ring Award (Highest Recognition Award in Sargento)

National Society of Professional Engineers

Mathcounts Volunteer

High School Classroom Presentations

Junior Achievement of Wisconsin

State Board of Directors 2011 & 2012

East Central District Board 2007–2014

JA State Silver Leadership Award – 2013

East Central District Board Chair – 2011 & 2012

JA Classroom Volunteer – 1994 – 2015

Emeritus State Board Award – 2014

Elkhart Lake Chamber of Commerce

Executive Board – 2016/2017/2018

Treasurer – 2017/2018

2019 Business Person of the Year

Sheboygan County Chamber of Commerce

Environmental Affairs Advisory Board 1998-2001

International Dairy Foods Association

American Society of Mechanical Engineers

American Society of Agricultural and Biological Engineers

American Society for Engineering Education

Order of the Engineer