




CITY OF FORT PIERCE

100 NORTH US HWY 1
FORT PIERCE, FLORIDA 34950
(772) 467-3065 FAX (772) 467-3841

APPLICATION FOR APPOINTMENT/REAPPOINTMENT

Name of Board or Boards for which you are applying: _____

Name:		Phone:	
Home Address: City/Zip Code:		How long at this address?	
Are you a citizen of the United States?		<input type="checkbox"/> Yes <input type="checkbox"/> No	
Occupation:			
Do you own a business that operates within the City of Fort Pierce?		<input type="checkbox"/> Yes <input type="checkbox"/> No	
If yes, list the address and nature of said business:			
Do you now or in the future plan to do business with the City of Fort Pierce?		<input type="checkbox"/> Yes <input type="checkbox"/> No	
If yes, in what capacity?			
Are you employed by a business that is located within the City of Fort Pierce?		<input type="checkbox"/> Yes <input type="checkbox"/> No	
If yes, state the business and location:			
Do you have special training or knowledge in the area of:			
Architecture: <input type="checkbox"/> Yes <input type="checkbox"/> No		Engineering: <input type="checkbox"/> Yes <input type="checkbox"/> No	
Contracting: <input type="checkbox"/> Yes <input type="checkbox"/> No		Land Development: <input type="checkbox"/> Yes <input type="checkbox"/> No	
		Real Estate Brokering: <input type="checkbox"/> Yes <input type="checkbox"/> No	
		Other:	
Describe your education, background, training and knowledge – (feel free to attach a resume):			
Are you currently a member of a Commission-appointed board/committee?		<input type="checkbox"/> Yes <input type="checkbox"/> No	
If yes, please specify:			
Have you ever been convicted of a felony?		<input type="checkbox"/> Yes <input type="checkbox"/> No	
If yes, what was the nature of the crime(s) you were convicted of:			
Referred by:		Applicant Email Address:	
Date:	Applicant's Signature 		

APPLICATIONS EXPIRE 6 MONTHS FROM THE DATE OF SUBMISSION. PLEASE REAPPLY AS OFTEN AS DESIRED.
Please return form to: City Clerk's Office – 100 North US Hwy 1, Fort Pierce, Florida 34950
fax (772) 467-3841 or via email at lcox@cityoffortpierce.com

JUSTINE WHITNEY CARTER

Fort Pierce, FL (314)-810-9094 | justine.carter@gmail.com
<https://www.linkedin.com/in/justine-carter/>

SUMMARY

Accomplished and highly skilled Manager and Negotiator with over 15 years experience and a strong background in product development and customer relationship development, seeking a dynamic position in an innovative capacity. A passionate, intuitive, and results-focused leader eager to leverage my technical expertise, industry knowledge, and leadership experience to build strong personal and professional relationships within the community.

EDUCATION

QUANTIC SCHOOL OF BUSINESS & TECHNOLOGY - EXECUTIVE MBA,
December 2021

VANDERBILT UNIVERSITY, Nashville, Tennessee B.S., Biomedical Engineering, Minor in Mathematics,
B.S., Biomedical Engineering, Minor in Mathematics, 2003

PENN STATE UNIVERSITY, State College Pennsylvania Masters of Science, Food Science – 2 years

TECHNICAL SKILLS

Software: Microsoft Office Suite, Retail Link, Tableau

Scientific Skills: Bakery Ingredients and Development, Cereal Processing, Flaking and Extrusion, High Protein Product Development, HACCP Certified

PROFESSIONAL EXPERIENCE

J Whitney Carter LLC, Fort Pierce, FL

Food & Retail Consultant, Food Innovator & Entrepreneur, Realtor®- current

WALMART, Bentonville, AR

Senior Sourcing and Product Development Manager, 2018-2021

- Sourced new suppliers for category growth and managed supplier relationships, including performing project bids, cost negotiations, and identifying suppliers for strategic growth.
- Performed strategic category assessment and developed goods for private-branded candy and impulse items.
- Led complete product life cycle from concept development, packaging design, nutritional label development, and manufacturing startup to launch at store levels.
- Sourced new suppliers for category growth and managed supplier relationships, including performing project bids, cost negotiations, and identifying suppliers for strategic growth.
- Collected and maintained quality documentation for all food ingredients and finished food products. Achieved \$6,000,000 cost savings with vendor switch on \$60,000,000 category while maintaining custom quality and expectations.

DUPONT NUTRITION AND HEALTH, St. Louis, Missouri

Applications Specialists, 2015-2018

- Led and Assisted Sales Team in meetings and travel to sell DuPont Ingredients into Key accounts, including presenting during formal presentations
- Developed white papers on ingredient usage for internal and external customer communications
- Served as internal expert to lead applications development assessments of novel ingredient and technology innovations for bars, cereals, snacks, and confections.
- Generated new applications for existing and new markets, leading to innovative product concepts and prototypes that were used for internal and external customer demonstrations.
- Performed in laboratory, pilot plant, and plant processing environments across multiple application platforms, all with food safety and quality procedures
- Researched, managed and coordinated multiple projects while analyzing data for internal and customer reports and presentations
- Provided product development and ingredient functionality expertise for new product launches, product improvement, and product cost savings projects and acquired new capital equipment for cereal processing to develop and test novel ingredient applications.

CONAGRA FOODS, St. Louis, Missouri

Senior Food Scientist, Private Label Division and Innovation Team Leader, 2010-2015

- Developed ready-to-eat and hot cereal products from initial concept to commercialization.
- Led million-dollar value projects with a cross-functional team, including sales, marketing, finance, and R&D.
- Innovated new product concepts with active collaboration from sales and marketing.
- Completed Nutritional labeling of cereal products via collaboration with Regulatory Team
- Supervised interns and entry-level food scientists in project work to ensure completion of high priority projects and critical non-project tasks.
- Set up and conducted technical reviews and product evaluations with cross-functional teams in collaboration with senior leadership.
- Conducted sensory testing on products for development and emulation.
- Delivered technical presentations internally and to key customers.
- Initiated cost savings projects totaling over \$1,000,000 in annual savings.
- Investigated, evaluated, and recommended new ingredient and processing technologies.
- Created and maintained project plans, identifying critical paths and resources required.
- Maintained accurate records of work activities in lab notebook ensuring that other food technologists followed progress of technical aspects of the project.
- Provided technical expertise to senior leadership to lead and drive sales within the platform, including keeping teams up-to-date with current innovation in food.
- Led cross-functional technical and marketing team in facilitation of innovative ideation sessions, generating active innovation projects for cereal platform.
- Scouted out new products, technologies, and ingredients at trade shows and conferences and reported findings back to the team.

ADDITIONAL EXPERIENCE

Girl Scout Leader and Lifetime Member
Volunteer - St.Louis Ma'at Youth Group - Mentor, scientist and leader
Mustard Seed Ministries - Food Pantry Volunteer
United Way Stop Hunger Campaign Volunteer

PROFESSIONAL AFFILIATIONS, (past and current)

- *American Association of Cereal Chemists International, Member*
- *ConAgra Foods Black Employee Resource Network, St. Louis SITE Lead*
- *Dupong, Martin Luther King, Jr. Employee Engagement Committee, Site Lead*
- *Institute of Food Technologists, Member*
- *Penn State Product Development Team, Team Leader*
- *United Way of St. Louis Campaign, ConAgra Foods Site Member*

CERTIFICATIONS

HACCP Certification, 2006
Food Safety Manager, **2022**

PROFESSIONAL DEVELOPMENT

- *Negotiation Skills Training, 2020*
- *Dupont Symposium, (Presenter) – Natural Preservatives in Cereal Applications - 2017*
- *Fona Flavor University 101 and 201, 2012*
- *Ice Cream Short Course, Penn State University, 2007*
- *Dairy Processing and Technology Class, 2006*
- *Cargill Cocoa and Chocolate Class 2004*

AWARDS

- *New Products and Applications Originality Award, Dupont, 2016*
- *Winner, Top Five Innovative Items, ConAgra Foods Private Label Innovation Day, 2012*
- *Silver Award, California Almond Board Product Development Competition, 2007*
- *Girl Scouts, Gold Award, 1999*