# Jacob Lehman

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#### **EDUCATION**

# University of Florida, Gainesville, FL

May 2021, Expected

Bachelor of Science in Animal Sciences, Food Animal Specialization

# Pasco Hernando State College, Wesley Chapel, FL

May 2018

Associate of Arts

### **EXPERIENCE**

JBS USA Starting May 2021

Management Trainee Greeley, CO

#### **UF Meat Processing Center**

September 2018 - Present

Student Assistant

Gainesville, FL

- Learn to safely harvest animals under USDA inspection and fabricate beef, pork, and lamb cuts
- Apply sanitary standard operating procedures and good manufacturing practices while operating under FSIS inspection
- Educate customers about cuts of meat and the meat industry in the retail store
- Responsible for checking cold storage in the processing center during weekends and holidays

**JBS USA** June 2020 - August 2020

Intern Greeley, CO

- Tracked product defects and used management tools to standardize processes and reduce defect claims
- Identified and addressed opportunities on the fabrication floor to capture trim being lost to inedible rendering and worked with maintenance to modify equipment
- Communicated expectations of ideal manufacturing with hourly employees to minimize waste and maximize profits while using employee feedback to support continuous improvement

Usher Land and Timber May 2019 - July 2019

Intern Chiefland, FL

- Developed proper cattle handling and stockmanship techniques while working on a 2,000-head cow/calf and backgrounder/stocker operation
- Learned about nutrition, animal health protocols and vaccination programs under Beef Quality Assurance standards
- Worked for a founding member of Florida Cattle Ranchers, a regional branded beef organization that promotes both environmental sustainability and high-quality, Florida born and raised beef

# Pinch A Penny, Pool Patio and Spa

January 2012 - August 2018

Sales Associate Manager/Service Technician

Temple Terrace, FL

- Practiced positive customer service while educating customers about products and services
- Developed plumbing, electrical and other general skills

## **PROFESSIONAL ACTIVITIES**

### UF Block and Bridle President, 2020 - 2021

- Simultaneously ran meetings in-person (with necessary precautions) and on Microsoft TEAMS
- Worked with industry representatives to provide networking opportunities and programming

### **UF Intercollegiate Livestock Judging Team Member, 2020**

• Furthered decision-making, critical thinking and oral communication skills while evaluating cattle, swine and sheep and defending decisions through oral reasons

# UF Intercollegiate Meat Judging Team Assistant Coach, 2020

Worked with seven students to develop their industry knowledge and decision-making skills

#### UF Block and Bridle Treasurer, 2019 - 2020

Developed cash handling and record keeping skills while managing a \$150,000 annual budget

# **UF Intercollegiate Meat Judging Team Member, 2019**

- Gained an in-depth knowledge of the U.S. meat industry, including meat grading
- Developed time management, decision making, critical thinking and communication skills