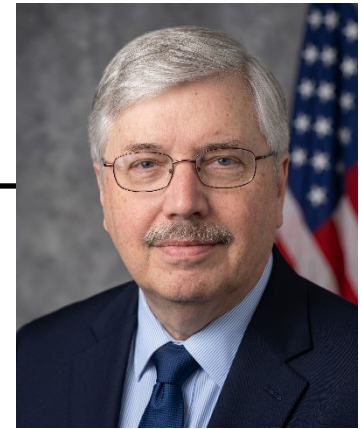


Karl L. Linck, PE

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



Employment/Experience:

Karl Linck, Technical Consulting, Kohler, WI

Owner/Engineer Oct 2019 -- Present

- Food industry engineering/technical consulting firm in packaging/processing equipment and systems, facilities, expert witness, and engineer continuing education development.

Accreditation Board for Engineering Technologies (ABET), Baltimore MD

- EAC Commissioner-2026
- Program Evaluator BS-Agricultural and Biological Engineering (ASABE) 2019 - Present
- Program Evaluator BS-Mechanical Engineering Technology (ASME) 2019 - Present

ASABE (American Society of Agricultural and Biological Engineers)

Agricultural Engineering Exam Development/Review Committee Jan 2020 - Present

- Develop and review questions for the Agricultural Engineering NCEES PE National Exam.

Chairman – Professional Engineer of the Year Award Committee 2021 - 2023

Engineering Foundation of Wisconsin (EFW)

Trustee Feb 2020 -- Present

- NSPE-WI sponsored non-profit managing funds and providing scholarships to WI high school graduates pursuing an Engineering Bachelors program.

American Society of Mechanical Engineers (ASME)

ASME Scholarship Evaluator, 2021 – Present

State of Wisconsin – Department of Safety and Professional Services

Examining Board of Architects, Landscape Architects, Professional Engineers, Designers, Professional Land Surveyors, and Interior Designers Nov 2018 – Dec 2025 (Term limit)

- Engineering Section: Chairperson (2024-25), Secretary (2022-23)

NCEES (National Council of Examiners for Engineering and Surveying)

- **WI Representative** Nov 2018 – Dec 2025

Sargento Foods Inc., Plymouth, WI

VP Engineering Feb 1992 – Mar 2019 (Retired)

Director Engineering Nov 1987 - Feb 1992

- Provided key technical direction, review, and management critical to growth of this dynamic and innovative food company.
- Assembled and grew Engineering/Maintenance departments to support innovation, improvements, and production support. Implemented internships and State of Wisconsin apprenticeships.
- Identified and supported Intellectual Property opportunities.
- Subject Matter Expert (SME) for Innovation Leadership Team and customer requirements
- Developed/controlled capital budget to align with company financial goals and strategic plans.
- Provided contract/compliance direction for utility interfaces (PF, Power Reliability, POTW [BOD, FOG, TSS, pH, Flow], Water Quality, Emissions Compliance, DNR Compliance, Private WWTP)

- Provided food safe and employee safe operations. Complied with regulations and customer requirements. (USDA-AMS, USDA-FSIS, FDA, WDA, GFSI, BRC, 3-A)
- Maximized production outputs (ROI, CMMS, OEE, MES, CIP)
- Secured new sites as needed and leveraged available incentives.
- Evaluated and technically onboarded acquisitions.
- Provided analysis of technical alternatives for growth, replacement, and acquisition
- Identified and coordinated use of competent outside Architectural/Engineering and contractor services.
- Provided ambassadorship and leadership within plant location communities.
- Product Lines: Natural Cheese packaging (slice, chunk, shred), Process Cheese and Cheese Food/Sauce processing and packaging (bulk, tube, jar, pouch), Cheese production (Mozzarella, Provolone, Parmesan, String, Quark), Cheese based frozen appetizers, Frozen Egg Rolls, Soup Concentrates, and Cheese based snacks.

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 high-volume production operations. Major projects included:

- Champaign, IL & Montreal, Quebec – High temp and Microwave Pasta processing/packaging
- Montreal, Quebec – High Speed Pourable Dressing, Individual Portion jam/jelly
- Dunkirk, NY – Relocation/improvement 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, May 1983- Sep 1984

Provided on-site engineering design and construction management for projects. Major projects included:

- Buena Park, CA – BBQ Sauce and Marshmallow Fluff Installation
- Mattoon, IL – Flexible MRE Retort Meals Machine Development
- Kendallville, IN – Marshmallow Bit Installation
- Santiago, CL – Margarine Line – Equipment and Installation Review
- Albany, MN – Spray Dryer Control Programming and Implementation
- Montreal, Quebec – Pasta Production Controls Design

Maintenance Supervisor Dec 1976 - May 1983

Provided direction and support to maintenance crews and plant operations for onboarding new production lines and technology, supporting improvements in propriety technology, and providing safe operations around large and high-speed machinery.

- 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

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

BYU – Computer Engr (Full time 1973-74)

Professional Licenses:

Professional Engineer

Wisconsin Lic#: 26294 Type: PE

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/Patents:

Publications:

Karl Linck, interview by Andrew Smith, The Challenges of Safe Food Production, World Pumps Magazine, (November/December 2023): 14-20.

Understanding Culinary Steam, pdhengineer.com, August 2020.

Sanitary Portable Table Construction, SSL Industries, April 2020,.

Presentations:

Contract Methods for Innovation Presentation, Refrigerated and Frozen Foods Conference. Chicago, IL., January 2017.

Food Plant of the Future: A Holistic Approach Presentation, Food Automation and Manufacturing Conference. Naples, FL., April 2017.

Sustainable Sustainability Presentation, Food and Beverage Manufacturing Summit. Las Vegas, NV., November 2017.

Robotic Integration Presentation, Fanuc Integrator Conference. Orlando, FL., April 2016.

Breaking Through: A Passion Towards Innovation Presentation, Packaging Strategies Conference. Anaheim, CA., November 2014.

Patents:

US 10,448,660 Metering the disposition of a food product into cavities forming a pellet, October 22, 2019

US D845,789 Tray, April 16, 2019

EP 1,263,655 Resealable bag for filling with food product(s) and method, February 7, 2014

US 8,523,437 Resealable bag for filling with food product (s) and method, September 3, 2013

US 8,372,457 Blendable cheese snack February 12, 2013

CA 2,640.676 Resealable bag for filling with food product(s) and method, November 29,2011

CA 2,440,525 A structure and method for cutting slabs of natural cheese into shape(s) via cutting blades of a pattern such that shape(s) are tessellated or nested, November 29, 2011

CA 2,640,716 Resealable bag for filling with food product(s) and method, November 15, 2011

CA 2,640,953 Resealable bag for filling with food product(s) and method, August 2, 2011

CA 2,640,839 Resealable bag for filling with food product(s) and method, August 2, 2011

CA 2,640,712 Resealable bag for filling with food product(s) and method, July 26, 2011

CA 2,640,895 Resealable bag for filling with food product(s) and method, November 2, 2010

CA 2,640,892 Resealable bag for filling with food product(s) and method, June 15, 2010

US 7,592,029 Method and apparatus for slicing small cheese portions and preparing cheese loaves for slicing, September 22, 2009

US 7,320,545 Resealable bag for filling with food product (s) and method, January 22, 2008

US 7,165,887 Resealable bag for filling with food product(s) and method, January 23, 2007

US 7,101,079 Resealable bag for filling with food product(s) and method, September 5, 2006

US 7,086,782 Resealable bag for filling with food products and method, August 8, 2006

US 6,913,387 Resealable bag for filling with food product (s) and method, July 5, 2005

US 6,910,806 Resealable bag for filling with food product(S) and method, June 28, 2005

US 6,360,513 Resealable bag for filling with food product(s) and method, March 26, 2002

CA 2,395,947 Resealable bag for filling with food product(s) and method, May 10, 2001

Memberships/Awards:

Sargento Foods Inc.

Founder's Ring Award (2018) (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 (1987-2019)

American Society of Mechanical Engineers

American Society of Agricultural and Biological Engineers

National Academy of Forensic Engineers

Order of the Engineer