

## **Karl L. Linck, PE**

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### **Employment/Experience:**

#### ***Karl Linck, Technical Consulting, Kohler, WI***

***Owner/Engineer*** Oct 2019 -- Present

- Sole Proprietorship consulting firm for the food industry in packaging and processing equipment and systems, expert witness, and engineer continuing education development.

#### ***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 – Present

- Professional Engineer Member
- 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 (ASME)
- Program Evaluator BS-Agricultural Engineering, Biological Engineering (ASABE)

#### ***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 - 2023

#### ***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 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:**

**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**

**National Academy of Forensic Engineers**

**Order of the Engineer**