

Jesus Renee Padilla

September 30, 2022

Dear Intern of the Year Committee,

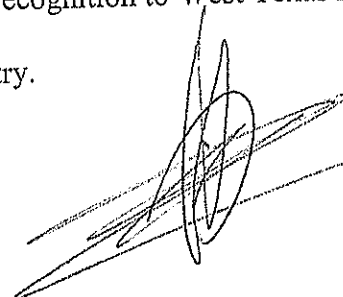
Why is agriculture important for United States and the world? Needing to be clothed is one reason, but the most important answer to this question is being nourished. Feeding America and the world is a great responsibility, whether it is caring for cattle grazing the range or processing beef, there are many functions of the food industry that are essential for the lives of others. One of my biggest dreams is to be able to contribute my knowledge of the meat industry and help feed the world. There is no bigger satisfaction for me than to know there is a family enjoying of a sizzling plate of fajitas without having to worry about pathogens or food-borne illnesses. That is why I chose the meat industry for my career.

In the summer of 2022, I was lucky enough to partake in an internship with Cargill. I was assigned to the beef processing facility in Friona, Texas. I had the pleasure to work next to five interns from other parts of the nation and two others whom represented WTAMU. I was the only intern to be assigned a project on the harvest side of the facility. The project overview given to me was focused on the yield and workmanship of the hanging tender. The purpose of this project was to observe and investigate where and when the product is being damaged and calculate the financial losses in the current process. I was also expected to supervise and work in my designated area; the area given to me was the heart of the plant and the most important section, the gut table. At the gut table is where I polished and refined my leadership and managing skills getting to work with 17 employees and meet the expectations of the USDA-FSIS (United States Department of Agriculture – Food Safety Inspection Service) inspectors.

While working there, I learned that the company had lost more than \$500,000 in damaged and missing hanging tender in the most recent fiscal year. I audited this process by trying to find

the section where the product was being lost or damaged. After more than 80 hours of audits and participating in the workmanship that the product goes through, I had concluded that the product was being damaged at the gut table and the trim rail. The solution to this problem was to first correct the gutters and reeducate them on the situation, the resulting damage, and the importance of precise workmanship to avoid damage. Then, educate personnel on the trim rail about an inventive solution I developed to correct the problem. I call this cut the hanging tender stretch cut (HTSC), which has never been seen in the meat industry before. However, educating trim rail personnel was a challenge because there are carcasses passing by every three seconds, and decisions and actions must be made quickly. After seeing small-scale success, I proposed the idea to the plant manager to be able to implement the new system in mass production, and it was approved and supported. This gives Cargill an advantage on innovation in the industry while improving gross revenue per carcass by almost doubling the value of the hanging tender.

At the end of the internship, all Cargill interns were gathered at their corporate office in Wichita, Kansas. More than 150 interns arrived at corporate offices, inclusive of national and international students and some coming from other prestigious universities. I was offered a supervisor job at Friona, being the first intern at Cargill to have been offered such position and awarded a scholarship for my excellence with the company. I was contacted by my local newspaper and offered a section to talk about my experience and awards. I accepted the position as a supervisor at Friona Cargill and work at the WTAMU meat lab while keeping up with my academic progress to obtain my bachelor's degree. This experience not only gave me the pleasure personal achievement but also gave high recognition to West Texas A&M University for being a leader in the United States' meat industry.

A handwritten signature in black ink, consisting of several overlapping loops and a long horizontal stroke extending to the right.



Department of Agricultural Sciences

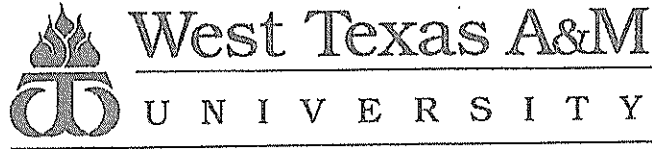
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Intern of the Year Selection Committee:

I have known Mr. Jesus Renee Padilla, a current undergraduate student and student employee for approximately 1 year. Renee, as he prefers to be known, has worked in the meat science program as an undergraduate student employee since January 2022. He has been a student at WT since fall 2019 and will complete his B.S. in animal science in December 2023. For most of his time in college, Renee has been a full-time employee at Caviness Beef Packers, rising to the position of harvest supervisor. Most recently in summer 2022, he had the opportunity to complete an internship in beef processing at Cargill Meat Solutions in Friona, TX. Due to his previous experience in beef processing, he was challenged to find a solution to a problem more complicated than the traditional intern whom would not likely have a few years of experience on their resume.

During his summer internship, Renee was tasked with improving hanging tender yield. The hanging tender (known as a "hanger steak" by chefs) is a muscle cut that is easily scored during the evisceration process and thus can only be marketed as a number 2 product with diminished value. Renee worked with Cargill evisceration team members to devise a modified cutting style to minimize or eliminate cutting the hanging tender during harvest procedures. His method results in an almost doubling of yields and would improve gross revenue of beef

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processing in excess of \$16 per animal harvested. While that might not seem a large improvement, multiply that outcome across the entire beef processing industry (36 million cattle harvested annually) and industry-wide adoption of his method would increase beef industry value by \$581 Million.

As a student employee of our meat science program, we lean on Renee to use his skills and experience to teach the younger and less experienced students the how's and why's of beef processing. He is an excellent mentor to other employees and works diligently every day to make sure that our program is running at optimum efficiency. I strongly support Renee as the 2022 WTAMU Intern of the Year.

Ty Lawrence, Ph.D.
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September 29, 2022

Dear Intern of the Year Committee,

I am writing on behalf of Jesus Renee Padilla, who served as an Operations Production Intern at the Friona, Texas Cargill Protein facility during the 2022 summer. We put together a collaborative letter from some of our plant leadership to get multiple viewpoints of our experience with Jesus Renee Padilla.

My name is Kenneth Hewitt and I'm the lead recruiter for the WT campus for my organization. So, with all that being said I was the first one to interact with Jesus Renee Padilla from the recruiting experience all the way through intern completion. I was impressed with Jesus early in the interview process. Jesus was not necessarily a traditional campus recruiting hire. He came with experience from another processing facility and a very unique outlook on caring for employees in the workplace. I was eager to offer Jesus an opportunity with our company but realized I had filled all of our available intern positions here locally, so I had to seek approval to get an additional spot allowed for Jesus, that's how much he impressed me in the interview.

Jesus began his internship experience with us in May and was very ambitious to hit the ground running. His project was focused on a particular product and product utilization. Jesus quickly began to evaluate the challenge in front of him and applied his previous experience to several trial-based approaches to correcting the product issue. Jesus worked closely with management on both sides of the production teams and implemented a process that would help us harvest more product and improve the quality of the product harvested. He gathered data and developed the most effective strategy to be implemented. All of his efforts were documented in a presentation that he later went on to present to the corporate leadership team in Wichita KS. While in Wichita, he received an intern scholarship for his innovative efforts. Jesus was heavily involved throughout his internship both in the workplace as well as the community. He and his team participated in the local Friona Cheeseburger Festival and while their



burger fell short of winning, it was still a delicious treat that required much collaboration, communication and team building while working with his peers. Jesus left feedback regarding our processes and as mentioned earlier a unique touch to his passion for the industry, employees, and people safety. We appreciated his contributions to our organization and look forward to seeing him grow in his professional development.

Michael Padilla - BOSC Training Lead

My name is Lyndsey Vallejos, I am the Food Safety, Quality, and Regulatory Manager (FSQR) for the Cargill facility in Friona, TX. I have had the opportunity to work with Rene this past summer while he was an intern at the Cargill facility in Friona, TX. While he was in a different department, he was quite skilled in making sure that all aspects of his project included involved parties. Another of characteristic that I most appreciated from my interactions with Rene came from his experiences working for others. Being a "non-traditional" student Rene has had the opportunity to draw on his experiences in the working world. Given those experiences, Rene was able to make connections and offer ideas and solutions based on those experiences. In my 4 years as a department manager, I have had several interns come through our internship program and I highly recommend Rene Padilla for this award of "WT's Intern of the Year" as he pursues his dream of higher education and gainful employment.

Lyndsey Vallejos - FSQR Manager