**ARTHUR F. ECK, JR.**

639 Arcadia Street Rochester, NY 12239

387-458-3241

OBJECTIVE

*BREAKFAST and LUNCH COOK*

To assist a restaurant in attracting and retaining a strong customer base,

by applying a passion for the culinary arts and a strong work ethic.

PERSONAL PROFILE

* Experience working in a kitchen environment, filling orders and developing menu items.
* Ability to get the job done by employing critical thinking and problem resolution skills.
* Work well as a team player and independently with very little supervision.
* Received commendations for being dependable and hardworking.
* Bilingual, Spanish and English.

COOKING SKILLS

* Prepared a selection of entrees, vegetables, desserts, and refreshments.
* Cleaned the grill, food preparation surfaces, counters, and floors.
* Met high quality standards for food preparation, service, and safety.
* Trained and supervised workers.
* Maintained inventory logs and placed orders to replenish stocks of tableware, linens, paper, cleaning supplies, cooking utensils, food, and beverages.
* Received and checked the content of deliveries and evaluated the quality of meats, poultry, fish, vegetables, and baked goods.
* Oversaw food preparation and cooking.

RESTAURANT EXPERIENCE

**Kitchen Worker** – State of New York (Coxsackie Correctional Facility); Coxsackie, NY

**Short Order Cook** – Rockies Breakfast Bar; Rochester, NY

**Prep Cook/Laborer** – New World Diner; Rochester, NY

**Lunch and Dinner Cook** – Albany's Italian American Restaurant; Albany, NY

MILITARY SERVICE

**U.S. Navy** – Machinist Mate E-3 – ***Honorable Discharge***

***GED obtained***