

Daniel Arnwine

Resume

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Professional Summary

For the past 18 years with an HS Diploma, Schenectady County Community College Associates in Culinary, I have been a Professional Cook in several places, such as my starting place cooking for multitudes at BSA camp Oneonta to the highly-rated French cuisine bistro of Epicurious. I've been an integral part of start up kitchens like my time at Wolfes restaurants Cobleskill, NY and well established restaurants such as the Standard in Albany, NY and Jake Moon in Clarksville all excellent Albany & Schoharie county restaurants. I am looking for a place of employment!

Willing to relocate: Anywhere

Authorized to work in the US for any employer

Work Experience

Line Cook

St. Francis Health-Tiffin, OH

August 2024 to October 2024

I prepared, cooked, and served breakfast lunch and dinner. As well as coming up with alternative or unannounced changes to the menu due to out of stock or medical diet restrictions

Line Cook

Autumnwood Nursing and Rehabilitation-Tiffin, OH

February 2024 to July 2024

I prepped and cooked and served breakfast and lunch. Following recipes as well as coming up or using my own for any alternative or unplanned changes to the menu.

Cleaner

Tiffin University-Tiffin, OH

January 2022 to December 2023

I was a cleaner that was to maintain and clean main buildings, offices and I was signed a dorm where I cleaned everyday the common spaces and bathrooms.

Line Cook

Shaker Pointe at Carondelet-Watervliet, NY

November 2021 to November 2022

Prep line and cook entrees for the day. Cook for breakfast, lunch, and dinner customers.

Supervisor

Walmart-Cobleskill, NY

September 2019 to May 2020

I was supervisor over 15 employees. I was in charge of making sure trucks were unloaded and shelves stocked and zones before the end of every shift. I supervised freights coming in and going. As well as set up promotional kiosks, set ups and etc.

Pre-loader

UPS-Latham, NY

October 2018 to June 2019

I unload a high volume of boxes off of trucks and scan said boxes as well.

Tech/Cleaner

Filta Environmental Kitchen Solutions-Colonie, NY

August 2017 to March 2019

I was tasked to service fryers at institutions as well as large facilities such as Saratoga raceway. I was paid to clean fryers as well as keep the conditions of the warehouse to desired Employer standards.

Sous Chef

Jake Moon-Clarksville, NY

January 2016 to March 2019

I was in charge of maintain the production and execution of an rotating menu. Maintained employee schedule, food inventory and catering. Supervised and cooked food frequently for customers

Head line cook

Wolfs Restaurant-Cobleskill, NY

June 2013 to July 2015

Prepared the line for the day. Was head Sautte cook, Suacier and Meat cutter.

Garde chef

Epicurious-Latham, NY

January 2011 to July 2012

I was chef grade which meant I was in charge of cold staion which had mix salads, Tarrte, and ornate fruit decorations. I also was in charge of grilling.

Fry Cook

Howe Caverns-Cobleskill, NY

April 2009 to August 2011

I fried fish, chicken wings, and other apps. When I was frying food I was stocking inventory.

Education

Associate in Culinary

Schenectady County Community College - Schenectady, NY

September 2010 to June 2012

High school diploma

Capital Region Career Technical School Culinary

2009

Skills

- cooking (10+ years)
- ordering (10+ years)
- Management (5 years)
- Clean Room
- Clean
- Janitorial
- Culinary Experience
- Kitchen Management Experience
- Food Preparation
- Cleaning Experience
- Kitchen Experience
- Supervising Experience
- Catering
- Food Safety
- Restaurant Management
- Food Production
- Inventory Control
- Banquet Experience
- Merchandising
- Sales
- POS
- Retail Sales
- Restaurant Experience
- Meat Cutting
- Menu Planning
- Restaurant experience
- Cooking
- Cash register
- Customer service
- Supervising experience
- Food industry
- Food service management
- Food handling

Certifications and Licenses

Driver's License

Assessments

Forklift safety — Proficient

March 2021

Best practices and safety hazards in forklift operation

Full results: [Proficient](#)

Indeed Assessments provides skills tests that are not indicative of a license or certification, or continued development in any professional field.

Additional Information

Skills & Qualifications

- Willing to learn new things and undertake challenges
- Knowledge of ordering and taking stock of products
- Experience at delegation of authority
- Experience in cooking and knife skills
- Experience in critical decisions concerning food taste and consistency
- Approachable personality and friendly smile
- Hard worker