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@ alive
Part

Lee Arnold

Winona, MN
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507-410-1084

Willing to relocate: Anywhere
Authorized to work in the US for any employer

Work Experience

Machine Operator/Assembler

Benchmark Electronics - Winona, MN
January 2017 to February 2018

Operate and overseen several machines at time. Daily Maintenance/repairs. Communicate with management /support. Read and understand orders finish and sent to shipping. Working with medical devices, clean and neat area, safety, Keep product stocked in machines at all time. Changeovers, Troubleshoot when needed

Machine Operator/Assembler

WinCraft - Winona, MN
January 2016 to November 2016

- *Operated and Maintained machinery used to cut steel rounds in size 2 1/4 to 3 1/2 inch round
- *Learned computer system and trained to troubleshoot certain issues
- *Assembled a variety of sports products, buttons, pom-poms, buckets, clocks
- *Read order sheets, computer screens for Information. Changing over the machines alone without assistance.
- *Training anyone new on shift. Charge of keeping section clean and organized
- *Orders get shipped on time, If not how to resolve the issue

Lead Cook

St. James Hotel - Red Wing, MN
February 2009 to June 2012

- *Expedited and cooked during lunch and dinner service service
- *Planned daily specials along with Executive Chef
- *Produced stocks, soups, sauces from scratch
- *Supervised and practiced proper storage, preparation, cooking, handling, and serving of food
- *Ordered with local vendors
- *Assist Exective Chef with help training new employees FOH/BOH on menu items and changes.
- *Breakdown daily frown in fish, proteins to create daily special
- *Prepare food according to procedures and standers to maintain low food cost
- *Continually monitored restaurant and took appropriate action to ensure food quality and service were met
- *Assist in Banquets when needed

Lead Cook

Mesaba Country Club - Hibbing, MN
September 2006 to October 2008

- *Cook for small or large groups, Weddings, Golf Tournaments and Restaurant
- *Work all stations fluently and train others
- *Direct interactions with members and cooked omelettes for Sunday Brunch
- *Managed myself ranging from 3 to 18 employees per shift, giving me a better understanding of the difference challenges in small and large restaurants
- *Create menu and recipes for A la Carte Bar menu in conjunction with executive chef
- *Assist Executive Sous/Chef keep a good relationship with local purveyores
- *Order all produce and various dry goods
- *Stock, Rotate, Schedule, Order list
- *Broil, Saute, Pantry, Prep, Expo, Banquets
- *Clean and Sanitize everything

Education

Associate in Culinary Arts

Hibbing Community College - Hibbing, MN
August 2006 to June 2008

Diploma in General

Century High School - Rochester, MN
September 1998 to June 2002

Skills

Self-Motivated, Critical-Thinking, Cost Control, Multi-Task Abilities, Attention to Detail, Scratch Cooking, Management, Manufacturing, Assembly, quick learner, Team Building, Ordering

Certifications/Licenses

ServSafe

2018

Driver's License

June 2019

Additional Information

I am driven and motivated individual with a great sense of excellent experiences for customers and crew. I want to learn more. I want to be at an establishment were I could continue to grow. I want to learn as much as I can and to work effectively and efficiently working along side Treatment Court {Drug Court} support system.