

1974-1980

PROPRIETOR, GAS LIGHT RESTAURANT, Port Jervis, New York
Annual Sales: \$500,000. Personnel: 25.

Opened this restaurant on very small scale with my wife and two cousins. Restaurant quickly earned outstanding reputation for excellent cuisine.

I served as both chef and manager, even after the restaurant succeeded. My wife opened a small baked goods outlet in 1976 and sold goods that she and I baked. We sold this restaurant in 1980 at a 200 percent gain in profit.

1969-1974

CHEF, NEW YORK-SHROPSHIRE HOTEL, New York, New York

Hired as assistant chef, but promoted to chef in 1971. As chef, supervised staff of 35, made all purchases, and supervised preparation of 2,000 meals daily. Designed all menus. This hotel restaurant was awarded first prize by *Tourist Magazine* every year that I was chef. Left because I wanted to own my own restaurant.

MILITARY

1965-1969

COOK with rank of **technical sergeant**, UNITED STATES ARMY

Completed four-month course in COOK AND BAKERS SCHOOL, Governor's Island, New York. Retained as instructor for one year and then served in Europe.

EDUCATION

Attended school in United States, France, Spain, and Italy, traveling with my father, who was an overseas representative of American firms.

REFERENCES

References will be furnished on request.