

EDUARDO GALINDO



I joined the military at an early age and found a passion for cooking, which stemmed from cooking at home with my family. When I left the military, I decided to join the Institute of Culinary Education in NYC where I learned the basics and about different cuisines and styles of cooking, catapulting my career in the food service industry. My first post culinary school job was the Ho-Ho-Kus Inn and Tavern where I was the tavern cook under a James Beard Award-winning chef. He helped me gain the speed, agility, and flexibility needed to create the food art that I love and work my way up to Head Line Cook.

I furthered my career at the Lake Mohawk Golf Club in Sparta. Various positions at the club helped me learn important skills needed to be successful in the culinary world. I was a Line Chef for a la carte menus, the Catering Chef for banquet events, and Sous Chef under another James Beard Award-winning chef, before taking over as Executive Chef myself. I was in charge of inventory, creating menus, cost controls, training employees, and crafting beautiful new dishes. Later on in my career, I was also the Executive Chef of a renowned wedding venue, The Meadow Wood, where I added high volumes and fine dining to my set of skills.



After years in the fast-paced restaurant world, changing pace and being around more for my family became more and more appealing. I decided to bring my expertise to Pomptonian Food Service where I can serve the community with delicious, high-quality meals. I am eager to effect young minds looking for inspiration themselves through the art of cooking and the beauty of food.