

John E. Cook
Associate
Mechanical Engineer

University of Arkansas
B.S. Agricultural Engineering
M.S. Agricultural Engineering
Registered Professional Engineer

QUALIFICATIONS

John has 6 years of experience in the engineering and operation of HVAC-R, plumbing and piping systems for food plant processes and facilities with specialization in poultry and meat processes and facilities. He is skilled in the processes involving ventilation, piping and plumbing design, and general mechanical design. His capabilities range from the handling of live species from farm thru processing, storage and distribution along with a strong background in maintenance and shop design.

EXPERIENCE OVERVIEW

VAUGHN, COLTRANE, PHARR & ASSOCIATES (since 2000). Responsible for concept, scope, detailed process and equipment engineering for a variety of food projects. Processes include ventilation, plumbing, piping and refrigeration for meat and poultry. Projects have included:

OK Foods, Ft. Smith, AR. Mechanical design concept and layout for 90,000 sq. ft. new RTE poultry processing facility.

Tyson Foods, Springdale, AR. Design and construction documents for remodel of existing evisceration area to new high-speed evisceration system.

Mid-Tec Corporation, Anderson, MO. Plumbing, Piping & HVAC design for 30,000 sq. ft. office headquarters and shop facilities.

Ridgefield Farms, Huron, SD. Plumbing design concept and layout for 170,000 sq. ft. Beef Facility.

Crider Poultry, Stillmore, GA. Plumbing, piping & HVAC design for 44,000 sq. ft. first process addition.

Show-Me Livestock, Belle, MO. 20,000 sq. ft. Facility Adaptive Reuse and Renovation Project.

Wayne Farms, Decatur, AL. HVAC Design for new cook plant.

Simmons Pet Foods, Siloam Springs, AR. Responsible for mechanical design and construction documents for 120,000 sq. ft. pet food plant expansion.

Wayne Farms, Decatur, AL. Design and construction documents for multiple additions and renovations to a cooked poultry processing facility.

Boar's Head Provisions, Forrest City, AR. Design and construction documents for 2,000 sq. ft. addition to meat and poultry cook facility.

Dutch Quality House, Decatur, AL. Design and construction documents for a 16,000 sq. ft. addition and renovation to a cooked poultry processing facility.

Tyson Foods, Nashville, AR. Design and construction documents for a 66,000 sq. ft. cold storage and ASRS addition.

Tyson Foods, Center, TX. Design and construction for a 35,000 sq. ft. processing addition.

IDF, Monett, MO. Design and construction documents for a 27,000 sq. ft. spray dryer addition.

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Tyson Foods, Pine Bluff, AR Jefferson Parkway Plant. Design and construction documents for remodel of new cooked process lines and new employee break room building.

Tyson Foods, Hope, AR. Design and construction documents for remodel of existing evisceration area to new high-speed evisceration system.

Tyson Foods, Carthage, TX. Design and construction documents for remodel of existing evisceration area to new high-speed evisceration system.

Tyson Foods, Monett, MO. Design and construction documents for remodel of existing evisceration area to new high-speed evisceration system.

Tyson Foods, Gadsden, AL. Design and construction documents for remodel of existing evisceration area to new high-speed evisceration system.

Uncle Ben's Foods, Fayetteville, AR. Sauce and C.I.P. process piping design and construction documents.

J.T.S. Leasing L.L.C., Christian County, MO. Plumbing, piping and HVAC design and construction documents for new warehouse and office development.

Pineville Christian Church, Pineville, MO. Plumbing, piping and HVAC design and construction documents for building addition.

Sysco Foods Services, Palmetto County, FL. Plumbing and Ventilation design and construction documents for distribution facility.

Crider Poultry, Stillmore, GA. HVAC and piping design and construction documents for remodel of existing evisceration area and new office/employee area.

Tyson Foods, Supervisor (1 year), Supervised freezer and warehouse operations including transport coordination, product flow, meeting of USDA requirements and personnel management.

COOK'S MECHANICAL, Owner/Employee – (10 years). General shop mechanic and manager with experience from welding, repair, and mechanical design to project scheduling, budget, inventory and general business management.