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**Chef /Owner - Pearl St. Café, (Metuchen, NJ)**

**(May, 2017- )**

Casual “neighborhood” restaurant featuring artisan sandwiches, burgers, salads, and “comfort” foods. Processed all meats (by brining, curing, smoking, slow-roasting, sous-vide). 4.8/5.0 on Social Media platforms

**Chef Manager**

**Campus Dining, Princeton University (Whitman College) (March, 2007-June, 2016)**  
Staffed, equipped, and plotted the menu and the overall direction for the opening and running of Princeton’s newest dining facility. Have the overall responsibility for the operations of this facility. Responsible for menu design and its execution, financial performance, staffing and personnel issues, sanitation, equipment purchasing and maintenance. Have 35 unionized staff members, four managers, and one office support as direct reports. Serve approximately 1300 meals per day.

Serv-Safe Certified, 2015

**(2006-2007)**

**Miette Culinary Studio (New York City)**

**Classic Thyme (Westfield, NJ)**

Designed and taught Cooking Classes and Workshops for Children of all ages, and also for Families

**Chef / Owner - Dan's on Main, (Metuchen, NJ)**

**(July, 1997 – Sold, October, 2005)**

Upscale BYOB in downtown location serving “New American” Cuisine: utilizing and combining the best seasonal ingredients and techniques from all around the world.

Responsible for the overall operation of the restaurant. Opened the door in the morning, and locked it at night. During that time, managed the Menu Creation and Design, Monitored Food and Labor Costs, Took Inventory, Ordered Foods and Supplies, Performed Bookkeeping Functions, Hired and Trained Team Members, Cooked and Managed the Kitchen, Trained the Team Members some more, Conceived and Developed New Products and Services, Designed and implemented Marketing Strategies, Schmoozed the Customers, conducted Financial Analysis on a regular basis, performed various Administrative Functions, Schmoozed the Customers some more, served on the Board of Directors for the Metuchen Area Chamber of Commerce, went to Local Produce Markets and Shops regularly, Designed and Taught Cooking Classes for Kids and Adults.

Wrote “Last Seating” Columns for ***Restaurant StartUp and Growth Magazine***.

**Accomplishments: Zagat Survey-Rated (Highest in town)**

Best Sunday Brunch in Central New Jersey –***The Home News Tribune***

Best Omelets, Best Waffles, and Overall Favorite – ***The Newark Star Ledger “Munchmobile”***

“Very Good”-***The New York Times*** ★★★½ - ***The Newark Star Ledger***

★★★★***The Home News Tribune*** ★★★★***The Targum*** (Rutgers University)

**Chef -The Metuchen Inn, (Metuchen, NJ)**

**(May, 1994-June, 1997)**

Upscale New American Cuisine

Responsible for the overall operation of the kitchen. Created and designed the menus, managed the inventory and placed all food orders, maintaining food & labor costs, and all kitchen

personnel functions.

“Excellent”- *The New York Times*

★★★★- *The Newark Star Ledger*

**Chef -Le Plumet Royale (at The Peacock Inn), (Princeton, NJ)**

(May, 1993-May, 1994)

Upscale Classic French/ California Cuisine

Responsible for the overall operation of the kitchen. Created and designed the menus, did the inventory and ordering, maintained food & labor costs, and all personnel functions.

★★★★- *The Princeton Packet*

★★★ *The Home News Tribune*

**Sous Chef –The Frog and The Peach, (New Brunswick, NJ)**

(September, 1989-May, 1993)

One of the pioneers of “New American” Cuisine in the area

Responsible for the smooth running of the kitchen in the Chef’s absence. Assisted in menu creation, daily specials, inventory, and ordering.

“Excellent”- *The New York Times*

★★★★- *The Newark Star Ledger* (Twice)

Perennial “Best of the Best” - *New Jersey Magazine*

**Chef – The Inn at Bedminster, Bedminster, NJ**

(1987 – 1989)

Hi-Volume Continental Cuisine

**Chef – Le Plumet Royale**

(1985 – 1987)

Upscale Classic French

Promoted from Chef Tournant to Sous Chef to Chef .

**Sous Chef – The Chanticler, Short Hills, NJ**

(1984-1985)

Upscale Catering House-both on and off-premises

**Line Cook – Café Gallery, Burlington, NJ**

(1979 – 1984)

Continental Cuisine

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## Education

**The Restaurant School**, Philadelphia, PA

1979

Certificate

**Wittenberg University**, Springfield, OH

1978

B.A. Psychology and Business Administration

**Cornell University, School of Hotel Administration**

2006

Master Certificate in Foodservice Management

Certificate in Leading Management Teams

**Serv-Safe Certified**

2015

## Outside Pleasures

Playing guitar, creating stained glass and mosaic pieces, enjoying my family

Multiple Choice (1 point each)

D

1) A gallon is equal to \_\_\_\_ ounces

- a. 56
- b. 145
- c. 32
- d. 128

C

2) Mesclun are what type of vegetable?

- a. Roots
- b. Beans
- c. Salad Greens
- d. Spices

A+B

3) What does the term braise mean?

- a. Sear quickly on both sides
- b. Slowly cook in covered pan with little liquid
- c. Cook on high heat and quickly
- d. Slowly cook in simmering water

B

4) At what internal temperature must chicken be cooked so that it is safe to eat?

- a. 155 degrees F
- b. 165 degrees F
- c. 175 degrees F
- d. 185 degrees F

A

5) How do you blanche vegetables?

- a. Immerse for a short time in boiling water
- b. Cook lightly in butter over med heat
- c. Soak in cold water overnight
- d. Rub with salt before cooking

C

6) Which of the following ingredients would you pack before measuring?

- a. Olive Oil
- b. Salt
- c. Brown Sugar
- d. White Sugar

A

7) What is Al Dente?

- a. Firm but not hard
- b. Soft to the touch
- c. Very hard
- d. Very soft

A

8) Food should be left out no more than

- a. 2 hours
- b. 3 hours
- c. 4 hours
- d. 5 hours

100/100  
6

**Prep Cooks Test**

C 9) Which is the improper way to thaw frozen food?  
a. In the fridge  
b. In a sink with cold water  
c. On the counter  
d. In the microwave

A 10) Which of the following can you use to put out a grease fire?  
a. Baking Soda  
b. Baking Powder  
c. Flour  
d. Water

B 11) What is the temperature range of the danger zone?  
a. 25-135  
b. 40-140  
c. 50-160  
d. 30-130

D 12) Which of the following is listed from smallest to largest?  
a. Dice, chop, mince  
b. Mince, chop, dice  
c. Chop, dice. Mince  
d. Mince, dice, chop

C 13) Which direction should pan handles be turned while cooking on the stove?  
a. Over the fire at all times  
b. Turned towards you for better control  
c. Turned towards the right or left at all times  
d. Over the countertop at all times

A 14) When you poach something, you cook it with what?  
a. Noodles  
b. Vegetables  
c. Liquid  
d. Oil

A 15) Which spoon is used to remove fat from soups and stews  
a. Basting Spoon  
b. Ladle (I like a ladle)  
c. Slotted Spoon  
d. Portion Spoon

B 16) Which of the following means to cook in a small amount of fat?  
a. Season  
b. Sauté  
c. Broil  
d. Boil  
e. Fry

**Prep Cooks Test**

A

17) What is a Julien cut?

- a. Food cut into long thin strips, matchstick
- b. Food cut into long thin strips then turned and cut into a 1/8" dice
- c. Food diced into finely chopped and uniform pieces
- d. Cutting and peeling into oblong seven sided football like shapes

A

18) To cook a food in a pan without browning over low heat until the item softens and releases moisture.

- a. Sweat
- b. Boil
- c. Roast
- d. Grill

**Fill-in the Blank (1 point each)**

19) Salt & Pepper are the basic seasoning ingredients for all savory recipes.

20) Mince : to cut into very small pieces when uniformity of size and shape is not important.