

Marinus Van Dalen

San Francisco, CA

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Career Highlights

- Over 20 years' experience cooking in upscale restaurants and retirement homes
 - Meticulous worker; attentive to quality and detail
 - Developed variety of menu items catering to customer with food allergies and diet restrictions
 - Prepared food for 130+ guest
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Relevant Skills & Experience

Preparation:

- Butchered a wide variety of meats and seafood, developing good knife and portioning skills
- Made lamb and pork sausage for pizza, grilling and pastas
- Cooked soups that reflected seasonal menu changes
- Familiar with braising, breading, fat frying and grilling
- Prepared vegetables for salads, appetizers and entrees
- Cooked at house stocks and braising liquids for restaurants

Kitchen Organization:

- Ordered kitchen supplies including dry goods, dairy, oils, spices, meats and produce; ensured inventory could accommodate a constantly changing menu
 - Organized and maintained up to three walk-ins, tracking items carefully for efficient and timely use
 - Reported daily to Chef and manager regarding walk-in inventory
 - Prioritized prepping duties to meet deadlines in crowded kitchen
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Professional Experience

Cook
Heritage on the Marina

Dec 2019
2015 – *Present*
San Francisco

Cook
Moldaw Residence

2012 - 2015
Palo Alto

Sous Chef
The Carlisle

1993 – 2012
San Francisco