

# Marinus Van Dalen

San Francisco, CA

[knul@yahoo.com](mailto:knul@yahoo.com)

(415) 567-6468

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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 al 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