

With thirty year's worth of professional cooking experience, Chef Marc Kurnick credits the US Marine Corps for his earliest formal training in the field. Post active duty discharge in 1984 he built his experience-based at a Los Angeles hot spot cooking for a host of celebrities until opting for a culinary degree over an offer to take a managerial role there. Marc pursued his formal education at Johnson & Wales University. He earned two degrees: an Associate's degree in Culinary Arts, and a Bachelor of Science degree in Food Services Management and Nutrition. Moving to Chicago next, Marc took on a management position with Marriott Corp. at Northwestern University, but soon after returned to his pursue his passion for the art of food preparation. Upon graduating, he spent time in the trenches of large hotel kitchens and family establishments, gaining experience with different exposures. Marc settled in southwestern Maine to raise his children and continue honing his skills. He focused on developing new ways to interpret various regional cuisines with his flare while also running the kitchen at Westways Resort on Kezar Lake.

In the years since 1995, Marc has applied his skills and love for food preparation at such New England establishments as The Sheraton Four Points Hotel, The Darby Field Inn, The Center Lovell Inn, The Severance Lodge Club, and the Pleasant Point Inn. During the past 17 years, he has also been an active Personal and Private Chef, providing clients with weekly meal preparation, and catering Private special events.

Marc enjoys thinking about "cooking in the field," frequently preparing gourmet meals for transporting on backcountry trails. Outside of the kitchen Marc has rebuilt and remodeled two homes, is proficient in all facets of property maintenance and improvement, is an avid reader and writer of prose and poetry, and holds a black belt rank in the eclectic art of Zujitsu.