

Marc B. Kurnick
207-462-5494
personalchefmarc@outlook.com



OBJECTIVE:

To offer and apply my skills, aptitude, creativity and experience as a food-service professional, and to provide an individual, or couple and family with their in-home (*or on-board private vessel or jet*) meal needs and desires. I provide a full range of ingredient and preparation options based upon a philosophy of service excellence, utilizing, as well as yielding, products of uncompromised quality. My goals are: to provide satisfying, nutritious, healthy and *precisely-tailored* well-balanced meals, while being ready, willing and able to address any property upkeep needs, and solve any domestic or facility challenges and issues that may arise; to be loyal, discretionary and devoted in the highest degrees, and be retained full time for the long term.

EDUCATION:

MPT – Maritime Professional Training, Ft. Lauderdale, FL May 2015
STCW95 certifications. Qualified for work aboard all seagoing vessels

Johnson & Wales University, Providence, RI
Bachelor's Degree in Food Service Management (honors graduate), May, 1988.
Associates Degree in Culinary Arts, September 1986

U.S. Marine Corps Basic Training, MCRD San Diego & Camp Pendleton, CA, August thru November, 1981. Squad Leader; Two Meritorious Promotions.

Marine Corps Food Service School, MCB El Toro, CA, December 1981 thru March 1982.

Newark Academy High School, Livingston, NJ, September 1975 thru June 1979.

EXPERIENCE:

Caretaker/Private Chef: Professional Couple and extended family, Shelter Island, NY
April, 2016 to present.

Security, upkeep and maintenance of 20 acre gated property with 10,000 square foot modern main house, restored barn and custom built boat house. Care of animals, orchard, greenhouse and organic garden, beekeeping, vintage vehicle care, docking service and care of Hinkley Yacht and tender. Called upon weekly to put to use all of my skills, abilities and experience in the caretaking field, and to apply my culinary skills and education in the preparation of meals for principals and guests, and to make ready dinner items for principals to prepare their own meals on occasion. Regular record-keeping and calls to outside vendors and contractors.

Private Chef: Private family residence, Jackson Hole, WY (letter of recommendation available)
July, 2015 to March, 2016.

Full responsibility for three meals per day for retired couple and their extended family, five days per week. All areas of large, modern home kitchen operations; inventory, shopping, food preparation and presentation (with tailored meals for the Mrs. who has various health concerns), menu planning and sanitation, filing expense reports etc. Also carrying out weekly property maintenance chores as needed, general repairs (plumbing, electrical, mechanical), supply acquisition and shop organization. Domestic pet care (feeding, exercise and veterinary visits as needed), personal assistance and driving also performed on regular basis.

Chef: The Old Saco Inn, Fryeburg, ME. July, 2014 to April, 2015.

Responsible for menu planning and dinner meal preparation for ten room inn and public, in dining rooms and pub seating fifty guests, weekends only. Periodic planning, preparation and execution of group dinner functions (typically *Prix Fix five course menu*). Frequent interaction with visitors and guests checking into reserved rooms, describing amenities of property and activities available in local area, and personally visiting dinner guests at their tables to ensure that their dining experience has met or exceeded their expectations.

The “Freelance Chef”: Self Employed, Home-Based Business. Began May, 1999 – present (as time permits, and on seasonal demand at current location). Operation of small private party catering, personal/private chef cooking, and specialty foods preparation service. Typically preparing meals for two to twenty people in client’s private homes, and for larger parties and gatherings, and special occasions. Working with client’s personal preferences, tastes and desires.

Kurnick & Sons Property Services: Began as supplemental income work in December, 1999 – October 2014. Providing full four-season property caretaking services, including: landscaping (design, mowing, raking, gardening etc.) light carpentry, electrical work, plumbing, security and

surveillance. **Also provide unique service to clients as Caretaker/Personal Chef**, occasionally preparing meals to be “heat & serve” ready, but focus is on breakfast, lunch or dinner, freshly prepared, for individuals families and group functions.

Chef de Cuisine: Severance Lodge Club, Center Lovell, ME. May, 2006 thru December 2006. Worked directly with General Manager in menu planning and product procurement; in charge of all food production and plate presentation for upscale private fine dining facility. Involvement in directing and training commercial kitchen staff.

Chef: The Center Lovell Inn, Center Lovell, ME. June, 2005 to November, 2005. Responsible for all areas of line operation for fine dining restaurant with established regular clientele. “Upscale” food preparation utilizing highest quality raw ingredients, including locally grown organic produce when available, with emphasis on presentation.

Executive Chef: The Pleasant Point Inn & Restaurant on Kezar Lake, Center Lovell, ME. May, 1995 to April, 1999, (presently as Seasonal Chef and “Chef-on-Call”) Responsible for all aspects of running commercial kitchen operation of a twelve room historic inn, with function room accommodating 100 people. Performed the following: menu planning, design and layout; purchasing/ordering and inventory control; all food preparation for public 36 seat dining room/tavern, and for weekly formal dinner functions and luncheons for 45 to 100 people; training and supervision of kitchen staff; established and ensured proper food safety and sanitation standards and procedures.

References available on request