

Letter of Introduction for Mark Schoenthaler

From 1978 to 2006, I lived in Seattle and was employed by some of the finer culinary establishments in the city. Cooking is an art form for me; therefore, my standards remain 4-star or higher. I have a lifelong passion for food and all that is associated with it—however large or small those ingredients may be.

My professional background and repertoire are both extensive. First and foremost, I am very proud to be an American-born and trained professional chef. My education and professional training are in classical French cuisine through the Culinary Institute of America in New York. I have been employed extensively in the private sector and catered for some of the Seattle and San Francisco elite in their homes. I have also been a private chef for several CEOs.

Although my style has evolved throughout the years, I have remained true to my technique and early training. Through my work experiences, I have developed substantial knowledge of a variety of different cuisines. Moreover, I am fully aware of American's changing palates as well as health needs. Among other things, I incorporate seasonal fresh foods into classic recipes, creating updated variations on well-established themes.

My work habits and work ethic are both excellent. I work clean; I'm organized; and I take constructive criticism very well. Although a perfectionist, I strive to be a respected team player. I also believe that I am a good teacher and mentor. My experience in the food industry has taught me a great deal, and I would like to be able to share my knowledge with up and coming culinary professionals.

For me, unforgettable dining experiences are some of life's greatest pleasures. If I can contribute to that experience in a meaningful way, then I have done my job well.

Thank you for your consideration,

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OBJECTIVE

To further my culinary career by moving into an environment with four-star food service.

WORK EXPERIENCE

- Realtor**, John L Scott Real Estate, Seattle WA 2004 –
- Licensed Real Estate Agent in the state of Washington.
 - Target market has been downtown condominiums, and Urban Homes.
- Chef De Cuisine**, Cubi 5, LLC Medina, WA 2002 - 2004
Private and Personal Chef for executive and his family
- Intimate family dinners
 - Holiday dinners
 - Fundraising dinners for charity for up to 400 guests
 - Black-tie Cocktail parties for up to 300 guests
 - Ladies lunches
 - Travel dinners prepared for private jet
- Chef De Cuisine**, Mangetout Catering, Seattle WA 1999 - 2002
Developed menus for corporate events
- Managed off-premises events for large private dinner parties.
 - Increased efficiency of kitchen production.
 - Test, develop and critic recipes for future events.
 - Co-ordinate purchase of quality foodstuffs with owner.
 - Manage food inventory to maximize profits.
 - Rated # 3 caterer in greater Seattle area
- Private Executive Chef**, Burlington Resources, Seattle WA 1997 - 1999
Hired by technology CEO to entertain high-level executives at various locations
- Developed menus and recipes for daily events.
 - Oversaw purchase of foodstuffs to maintain high quality end product.
 - Obtained high-level security clearance for this CEO.
 - Prepared events at various venues such as; private train car, corporate jets, private dining room and various off-site locations.
- Chef De Cuisine**, Mangetout Catering, Seattle WA 1995 - 1997
Developed menus for corporate events
- Managed off-premises events for large private dinner parties.
 - Increased efficiency of kitchen production.
 - Test, develop and critic recipes for future events.
 - Co-ordinate purchase of quality food stuffs with owner.
 - Manage food inventory to maximize profits.
- Catering Chef**, Brad Forrest Caterers, San Francisco, CA 1993 -1995
Production manager for the 3rd largest catering company in San Francisco
- Developed menus for corporate events such as the US Open Golf Tournament, Security Pacific share holders meetings, Democratic National Convention
 - Private parties for various San Francisco Society events.
 - Managed off-premises events for large private dinner parties of up to 3000 guests.
 - Increased efficiency of kitchen production.
 - Test, develop and critic recipes for future events.
 - Co-ordinate purchase of quality food stuffs with owner.
 - Manage food inventory to maximize profits.

Executive Chef, Washington State Convention Center, Seattle WA 1988

Owner, Mark Schoenthaler Caterers, Seattle WA 1986 - 1993
 (Rated one of the top ten caterers of Puget Sound)

- Developed menus for corporate and private events.
- Managed off-premise events for large private dinner parties, cocktail parties, corporate events as well as smaller intimate parties.
- Tested, develop and critiqued recipes for all events.
- Purchase of all quality foodstuffs.
- Managed food inventory to maximize profits.
- Managed all kitchen, serving and delivery personnel.

Chef de Cuisine, Sunset Club, Seattle WA 1983 - 1986

Sous Chef, Rainer Club, Seattle WA 1980 - 1983

EDUCATION

Advanced seafood cooking, CIA, Napa, CA 2003

A.O.S., Food Services & Culinary Arts, Culinary Institute of America, Hyde Park, NY 1974

- Graduated with Honors

Culinary Institute of America Fellowship, France 1974

PROFESSIONAL AFFILIATIONS

Washington State Chefs Association; American Culinary Federation; Chef and Child Foundation