

## Mark A. Dierkhising

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### Restaurant Experience

- *Executive Chef/Owner* 2006 – present  
*Dierk's Parkside Café*, Santa Rosa, CA  
*Dierk's Midtown Café*, Santa Rosa, CA  
Responsible for all aspects of restaurant operations including menu development, food purchasing and preparation, employee management, wine purchasing, all operational aspects
- *Executive Chef & Restaurant Manager* 2005 – 2006  
*Bluewater Bistro at Bodega Harbour*, Bodega Bay, CA  
Recruited to revitalize all restaurant operations including training of kitchen and service staff, increase low sales by developing menus highlighting local products and wines, provide oversight of dining room and banquet facility renovation, and generate regular sales, food and beverage costs and analysis, and inventory reports to Kemper Sports, the new corporate owners.
- *Executive Chef, Catering and Cash Operations Manager* 2001 – 2005  
*Sonoma State University*, Rohnert Park, CA  
Responsible for all food and personnel aspects of seven cash operations, all catering activities, and planning and architectural development of kitchen and dining facilities for the Green Music Center. Required strict adherence to state health code regulations.
- *Executive Chef* 1997 – 1999  
*Equus at Fountaingrove Inn*, Santa Rosa, CA  
Hired to participate in \$7.5 million design of new banquet, meeting, and hotel facilities and to develop new breakfast, lunch, and dinner menus reflecting the emphasis on wine country ambience.
- *Executive Chef* 1995 – 1997  
*Brandon's at the Beverly Heritage Hotel*, Milpitas, CA  
Managed all food and staffing requirements for restaurant, hotel, and banquets.
- *Executive Chef/Owner* 1983 – 1995  
*All Season's Café, Wine Shop & Catering*, Calistoga, CA  
Responsible for all aspects of menu development and food purchasing and preparation. Jointly responsible for all other aspects of restaurant operations including wine purchasing decisions.
- *Executive Chef/Owner* 1976 – 1995  
*Silverado Restaurant & Tavern*, Calistoga, CA  
Responsible for all aspects of menu development and food purchasing and preparation. Jointly responsible for all other aspects of restaurant operations including wine purchasing decisions.

### Teaching Experience

- Santa Rosa Junior College (adjunct faculty) 1998 - present  
Classes include: Seafood, Poultry, Wild Game, and Asian Cuisine
- Napa Valley Junior College (adjunct faculty) 1990 – present  
Classes include: Upward Bound, Cooking with Truffles, and Cooking with Pinot Noir

- Culinary Institute of America at Greystone (guest instructor) various dates  
Classes include: Wine Country Cuisine
- Guest instructor at various Bay Area cooking schools various dates  
including Ramekin's and Draeger's classes

### **Educational Experience**

- Culinary Institute of America at Hyde Park 1972 – 1974
- Robert Mondavi Winery Great Chefs of France Cooking Program 1977 – 1983  
Jean Troisgros - 1977, 1978, 1979  
Michel Guerand - 1978, 1980  
Gaston Lentre - 1981, 1982  
Paul Bocuse - 1983
- Ken Hom's Cooking School (Hong Kong) 1982
- Madeleine Kammen's School for American Chefs 1986
- Culinary Institute of America at Greystone – Flavor of Nations various dates  
Flavors of Spain  
Regional Flavors of Mexico  
Flavors of India & Southeast Asia  
Mediterranean Flavors of the Professional Kitchen  
Flavors of Thailand and Singapore
- Truffle and Fois Gras Training, Cohors, France 1999  
Pepeyre Truffles and Le Strade Fois Gras

### **Awards and Publications**

- *Wine Spectator*, Grand Award, winner 1979 – 1992
- Restaurant reviews in various publications including: 1979 – present  
*Gourmet Magazine*  
*Bon Appetite*  
*Food and Wine*  
*New York Times*  
*San Francisco Chronicle*  
*Sunset Magazine*  
*The Press Democrat*

### **Consulting Experience**

- Scientific Research Company 2005 – 2008
- Edward Thomas Hotel Group 1995 – present
- Bon Appetite Corporation 1994 – 1996

### **Volunteer Service**

- Social Advocates for Youth dates vary
- Santa Rosa Junior College Culinary Advisory Board
- Napa Valley Wine Auction
- Sonoma Valley Chef Tasting Tour
- Meals on Wheels
- Council on Aging
- Sonoma State Athletic Department
- Abydos Theater Company
- Redwood Empire Food Bank
- Cornerstone Media
- Sonoma State Wine Business Program
- Sonoma County Book Fair