



POMPTONIAN
FOOD SERVICE

Family-Owned Since 1959

MICHAEL CLARK



My career as a chef started as a Culinary Institute of America graduate at The Breakers, a luxury resort in Florida. Here I honed my skills in all kitchen positions, cooking seafood and steakhouse dishes, Asian-fusion dishes, breakfast grill comfort foods, and, my favorite, Italian fare. After returning to New Jersey, I advanced my career as a country club Sous Chef. Restaurant and country club positions require a very demanding schedule, including nights and weekends, so I pivoted to a different path when I married and began my family.

I have always enjoyed all aspects of cooking but a passion for fresh, seasonal foods is the building block of my kitchen. At home, I can not only be found inside my kitchen but also outside behind the BBQ grill – anywhere there is good food to prepare.



After years in the fast-paced restaurant world, I enjoy cooking for the students in the Ridgewood School District. I especially enjoy the Pomptonian special promotion days and the opportunity they give me to see the smiles on the students' faces. I am typically a shy guy but when the students share how much they've enjoyed a dish I put my heart and soul into it gives me immense satisfaction of a job well done.