

MARENTE VAN DER VALK

FOOD // STYLING // DESIGN

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FOOD

Food Lab Jan van Eyck Academie, Maastricht NL

Culinary resident - June 2018 to June 2019

Food Lab Jan van Eyck Academie, Maastricht NL

Culinary Adviser and founder Food Lab Jan van Eyck Academy. Part of the responsibility is to create an exciting and functional working space, and an outline for the Chef in Residence to thrive as well as a welcoming restaurant area for guests. January 2018 - present

Marble House Project, Dorset (VT) USA

Culinary resident - September 2017

Glasshouse, Brooklyn (NY) USA

Culinary resident - January 2017

Mazi Mas – London UK

Culinary Director and coach to Mazi Mas. Mazi Mas offers training and work for immigrant women who have a passion for food. Mazi Mas gives these women an opportunity to make a living while showing London their colourful culinary heritage - Dec 2016 to Aug 2018

Tom's Feast and Forgotten Feast – London UK

Head chef to Tom's Feast and Forgotten Feast - May 2013 to Dec 2016

Tom's Feast is a London based catering company which organises events where atmosphere and interaction between guests and chefs are a focus point. Tom's Feast uses locally sourced, organic, foraged and seasonal produce and promotes 'nose to tail' and 'root to fruit' thinking.

Cawdor Estate – Scotland UK

Private chef for holidays Lord and Lady Cawdor - June 2016 to present

Bijou Yoga Retreats – France

Private chef - June 2016 and June 2017

Poco Broadway Market – London UK

Freelance chef - Nov 2015 to June 2016

Petersham Nurseries – Richmond UK

Freelance chef - March to May 2016

Peckham Bazaar – London UK

Freelance chef, Nov 2014 - June 2016

STYLING

How to be Vegan and Keep Your Friends - Quadrille Publishers UK

Assistant to writer in food styling and recipe testing for book about vegan recipes - published Nov 2018

Good together - Frances Lincoln Publishers UK

Food styling for book about cocktails and food pairing - published in autumn 2017

Pukka Teas - Frances Lincoln Publishers UK

All prop- and food styling for this cookbook about herbal remedies - published in October 2016

Ferment, Pickle, Dry – Frances Lincoln Publishers UK

All prop- and food styling and some of the recipe writing for this cookbook about drying, fermenting and pickling - to be published in September 2016

Guardian Cook – The Guardian UK

Food styling for multiple articles and covers for Guardian Cook Magazine - May 2015 to present

Savage Salads - Frances Lincoln Publishers UK

All prop- and food styling for cookbook full with lush salads - published in June 2016

Summer Under the Tamarind Tree – Frances Lincoln Publishers

Advised on prop styling for cookbook with Pakistani recipes - published May 2016

The Natural Cook – Quadrille Publishing UK

Assistant food styling for cookbook with seasonal recipes - published in autumn 2013

Chickpea Magazine UK

Food Styling and recipe writing for article about edible seaweeds - summer 2013

DESIGN

Cape Farewell – London UK

Project manager and in-house designer - fulltime Nov 2013 to April 2015

Cape Farewell collaborates with the world's leading climate scientists and our most influential artists to instigate a creative response to climate change.

The Remakery – Brixton (London) UK

Materials Officer and Project Developer - June 2011 to August 2013

The Remakery is a co-operative workshop space which offers people from a local community an opportunity to learn new design and woodworking skills while working with reclaimed materials.

EDUCATION

Goldsmiths, University of London (UK)

MA Design and Environment - graduated Nov 2012

School of Visual Arts, New York (USA)

Products of Design (short course) - June 2012

The Hague University of Applied Sciences (NL)

BA Industrial Product Design and Engineering - graduated Sept 2010



EXHIBITIONS / DEMOS

Jan van Eyck Academie - Maastricht NL

Non-Human Narratives; stories from viruses, bacteria and fungi makes the mysterious life of microbes visible. In this (literally) growing exhibition, scientific curiosity goes hand-in-hand with artistic exploration in stories translated into dishes. June to Aug 2017

Streatham Common Community Garden – London UK

Solo cooking demo how to utilise a BBQ cooking home grown and seasonal produce for a local crowd - June 2016

Guardian Last Bites photography exhibition – London UK

Exhibiting 'Last bites' photographs- January 2016

Borough Market – London UK

Solo cooking demo at Borough Market how to cook with seasonal produce - May 2015

How Come? – London UK

Exhibition as part of MA Design and Environment Degree Show - June 2012

Making Believe – London UK

Exhibition as part of MA Design and Environment - June 2011

Immiscible: Emulsification + Food – NYC USA

Assistant curator and designer for exhibition about the science and history of emulsions as part of internship South Side Design & Building - March 2010

VOLUNTEERING

Action Against Hunger – London UK

Food styling volunteer for campaign - June 2016 to present

Feeding the 5000 – London UK

Volunteer for multiple anti food waste campaigns - June 2011 to June 2014

South Side Design & Building – New York USA

Design internship - Jan to July 2010

Marcel Wanders Design Studio – Amsterdam NL

Design internship - Jan to July 2009

LANGUAGES

Dutch – native

English – fluent

German – conversational

French – conversational