Eric Mark Anderson

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Summary

- Over 15 years of experience in American Fusion cuisine, incorporating Latin, Asian, and European influences
- Former restaurant owner and manager, skilled in leading teams, overseeing operations, and ensuring high-quality service
- Expertise in diverse cooking techniques and proficient with all kitchen equipment
- Thrive under pressure, leading by example and maintaining high standards
- Self-motivated, passionate, and dedicated to continuous improvement
- Detail-oriented, always striving for excellence in every aspect of my work

Experience

Black Bear Diner, Fair Oaks, CA, USA

OCTOBER 2020 - DECEMBER 2023

Cook

- Oversaw daily kitchen operations, ensuring smooth workflow and timely service
- Maintained high standards of food quality, consistency, and presentation across all dishes
- Cooked and prepared a variety of dishes while upholding quality and safety standards
- Collaborated with staff to ensure efficient kitchen performance and adherence to health regulations

Noodle King Eatery, Baguio City, Philippines

APRIL 2014 - NOVEMBER 2019

Owner & Kitchen Manager & Cook

- Developed seasonal menus to leverage local ingredients and make dishes more affordable
- Oversaw food preparation, production, and ensured consistent quality across all dishes
- Interviewed, hired, trained, and supervised all staff members, fostering a positive team environment
- Managed daily kitchen operations, optimizing efficiency and ensuring adherence to health and safety standards
- Cooked and prepared dishes while maintaining the highest standards of quality and presentation

Kitchen Manager & Cook

- Oversaw daily kitchen operations, ensuring smooth workflow and timely service
- Maintained high standards of food quality, consistency, and presentation across all dishes
- Cooked and prepared a variety of dishes while upholding quality and safety standards
- Collaborated with staff to ensure efficient kitchen performance and adherence to health regulations

Education

San Diego State University, San Diego, CA

- Social Work
- 106 units of credit completed

San Diego City College, San Diego, CA

- Social Work
- Associate degree in Behavioral Science Social Work

Military Service

United States Army, 21st Infantry Division – Awards & Honors

- Army Achievement Medal
- Army Good Conduct Medal
- National Defense Service Medal
- Armed Forces Expeditionary Medal
- Humanitarian Service Medal (United Nations Peacekeeper in Haiti)
- Honorable Discharge

Accomplishments

- **Self-taught in web development** with strong problem-solving skills and a commitment to continuous learning. Proficient in:
 - o Python, Django, HTML, CSS, JavaScript, ReactJS, Django REST Framework.
- Disciplined myself in learning new skills, demonstrating adaptability and a strong work ethic.
- Personal web development site: https://andersonportfolio.pythonanywhere.com/