**Eric Mark Anderson**

96 Imelda Village Apt 5A

Baguio City, Benguet

Philippines 2600

Phone: +63 969-352-7097

Email: shinhosuck1973@gmail.com

**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

**Autumn In New York**, Seoul, South Korea **MARCH 2010 - JANUARY 2014**

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
* Ensured efficient kitchen performance and adherence to health regulations

**Additional Experience**

Chef/Cook – Various Restaurants, San Diego, CA, USA

* Gained extensive hands-on experience in diverse kitchen environments, mastering a wide range of cooking techniques and cuisines
* Consistently upheld high standards of food quality, preparation, and presentation across multiple dining establishments
* Adapted to different team dynamics and kitchen workflows, contributing to efficient service and positive customer experiences
* Applied knowledge of food safety and sanitation regulations to maintain compliance in each workplace

**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:
* 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/>