

Eric Kolden Anderson

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Objective

Seeking to bring 25 years of culinary and management experience and a passion for culinary creativity, high quality standards and exemplary guest service in food service operations in the chef/sous chef position.

Core competencies & knowledge base

Food presentation preparation & preservation
Banquet operations
Team building and leadership
New operations launch
Menu planning and pricing
Service improvements
Purchasing and receiving
Quality insurance
Guest satisfaction and retention
Quality driven

Experience

- Pastry/Dessert Chef 2013 - present Delancey Street Foundation
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Dessert Chef for high volume dining room serving about 450 dessert portions a night. All desserts are made daily from scratch. In addition I worked with catering and banquet services when required also with purchasing agent to assure quality standards.

- Chef/Owner 2010-2013 Tableside chef Catering Santa Cruz, Ca

Worked with clients to plan small or larger events up to 100 pp. Conceptualized menus and tasting for said events. Worked with smaller farmers and local fishermen to bring local sustainable products from farm to table in support of the local guys.

- Chef 2009-2010 Boulder Creek Country Club Santa Cruz, Ca

Full service restaurant serving breakfast through dinner. Worked directly with food and beverage director in developing strategies for profit and quality improvements, Standardized written recipes and operational procedures in order to maximize all aspects of the culinary experience.

- Chef/Owner 1996-2007 Hanalei Mixed Plate Hanalei Kauai, Hi

Chef and owner of small North Shore Bistro mixing up great Pacific Rim cuisine and Asian fusion. I worked directly with local farmers and fishermen for sustainable products and support of the local guys.

Education

California Culinary Academy Graduate 1987 C.E.C San Francisco, Ca
City College San Francisco Graduate 1989 Hotel/Restaurant Business School

Affiliations and Recognitions

Member Local 2 Hotel and Restaurant union

Member American Culinary Federation

Winner Vichon Winery food and Wine pairing competition

Winner Iron Horse Vineyards Food and Wine pairing competition

Featured Chef "Adventures in Dining"

Featured Chef "Aloha Magazine"

Featured Chef "Monterey Herald"

References

Ron Siegel Chef de Cuisine Michael Mina San Francisco

Robert Smith Owner/Operator RMJ corp.

Jerry Raymond Treasure Delancey Street Foundation