

ERICA HUSS

Newark, DE | Cell: (302) 670-8836 | E-Mail: ericarochelle85@gmail.com

PROFILE

Motivated and detail-oriented professional transitioning into biomanufacturing with a strong interest in science, precision-based work, and regulated environments. Committed to developing technical skills, contributing to high-quality production, and supporting health-focused innovation in the biotechnology industry.

TECHNICAL TRAINING & PROFESSIONAL SKILLS

- Good Manufacturing Practices (GMP)
 - Cleanroom protocol awareness
 - Task prioritization
 - Safety and sanitation compliance
 - Standard operating procedures (SOPs)
 - Attention to detail
 - Team collaboration
 - Strong work ethic
 - Basic scientific understanding (biology, anatomy, health science)
 - Documentation and recordkeeping
 - Time-sensitive task execution
 - Fast learner, open to feedback
 - Multitasking in high-pressure environments
 - Communication and professionalism
 - Reliability and punctuality
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EDUCATION

BioManufacturing — BioConnect DE, Newark, DE Jul. 2025
Certificate of Completion

Nursing Studies — Delaware Technical Community College, Newark, DE
Emphasis: Patient care, safety, & clinical procedures
Completed coursework in biology, anatomy, & health sciences

Elementary Education — Delaware Technical Community College, Newark, DE 2011
Associate of Arts

WORK EXPERIENCE

Platinum Dining Group — Newark, DE Mar. 2022 – Present
Server

- Deliver precise, consistent service in a high-end, fast-paced dining environment
- Follow strict sanitation and safety protocols daily
- Coordinate with kitchen and management to ensure smooth, time-sensitive operations
- Maintain attention to detail under pressure while supporting team performance

The House of William and Merry — Hockessin, DE 2015 – 2020
Server & Bartender

- Worked in a fine dining setting requiring accuracy, cleanliness, and professionalism
- Managed complex drink and food orders with speed and consistency
- Supported front-of-house operations and upheld high standards of guest experience
- Adapted to changing priorities while maintaining quality and efficiency

Olive Garden — Talleyville, DE 2004 – 2015

Shift Leader, Server, & Bartender

- Led front-of-house operations, including shift coordination and staff supervision
 - Ensured compliance with food safety, cleanliness, and company procedures
 - Trained and mentored new team members on workflow, protocols, and service standards
 - Managed high-volume customer flow with accuracy, timing, and consistency
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