

Angie Anderson

CHEF-OWNER, BLUE HOUSE BISTRO
HOLLAND, MICHIGAN



For Angie Anderson, the night when two chefs walked off the job wasn't a disaster — it was the opportunity of a lifetime. "I'll do it...I'll cook," Angie told the restaurant manager, taking her first step toward what would become a 20-year career as a chef and her dream of owning a restaurant.

Running a restaurant well requires strong dedication and the work ethic to conquer long hours at a blistering pace. According to Angie, her career in the restaurant business has equipped her with skills she simply could not find anywhere else.

"This business has taught me the importance of teamwork and close attention to detail. I think it rarely can be duplicated in other workplaces or professions." Her career has also provided her with exceptional customer service and interpersonal skills.

In 2005, Angie moved from hurricane-ravaged New Orleans to tourist destination Holland, Michigan, and opened her first restaurant, The Grass Cup Café.

What Chef Angie lacks in formal education, she has more than made up for in on-the-job training. She has been a chef, server, manager and just about every other job possible in the business. "Opening a restaurant was challenging, but making the leap from employee to entrepreneur and business owner was easier because of my training and the many mentors who not only showed me the right way to do things, but also told me the reasons why."

Her experience in the industry has led to a career that exceeded her wildest expectations. In 2010, she opened her second highly acclaimed restaurant, Blue House Bistro, where she is owner and executive chef. The dedication and commitment required to own and run a restaurant may leave less time for adventure but has provided Angie ample time to accumulate savings. "My career has definitely given me the ability to do what I want to in life."

