
Erin L. Mosbaugh

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WORK EXPERIENCE

First We Feast/Complex Media

May 2013 - Present

News Editor

- Conceptualize, research, and write original stories
- Work with writers to refine story ideas, help usher them to glory
- Edit daily content to improve readability and accuracy
- Collaborate with the art team on video, photography, and graphics
- Write content for social media platforms including Facebook, Twitter, and Instagram
- Hire freelance writers and interns

Food & Wine

April 2012 – May 2013

Digital Editorial Freelancer

- Write content for Facebook, Twitter, and Pinterest
- Research and write content including blog posts, slideshows, and recipe landing pages
- Fact-check and proofread digital content

Time Out New York

January 2012 – April 2012

Food and Drink Intern

- Write event listings and mini reviews, fact check, transcribe, and update restaurant database

Robb Report NYC Insider

March 2011 – May 2013

- Write weekly stories about NYC dining and nightlife

Serious Eats

December 2010 – May 2013

- Write the monthly *Top This* column, a visual how-to and behind-the-scenes look focusing on how NYC pizzaiolos make unique pizzas

Osteria Morini, New York, NY

November 2010 - Present

Restaurant specializing in Italian food from the region of Emilia-Romagna

Cook

- Prepare a range of Italian dishes in a fast-paced, restaurant setting

Lucques Restaurant, Los Angeles, CA

June - August 2009

French-Mediterranean restaurant run by James Beard Award winning chef Suzanne Goin

Restaurant specialized in using up to 85% of ingredients from local farms

Prep Cook

- Accompanied chef to local farmers market, observing integral relationship between farm and table
- Assisted in catering events ranging from 70-500 people
- Assisted in large quantity production using local, organic ingredients

A.O.C. Restaurant, Los Angeles, CA

May - October 2005

Small plates restaurant and wine bar run by chef Suzanne Goin and Caroline Styne

Cook

- Prepared dishes for customers at a 12-seat cheese and charcuterie bar
- Responsible for inventory and stocking all food items for cheese bar

EDUCATION

Cornell University, School of Hotel Administration

May 2010

- BS in Hotel Administration

SKILLS

Microsoft Word, Photoshop, Excel, Google Analytics, Wordpress, basic HTML