

Mostafa Mohammed

Barista - Specialty Coffee Barista

Professional Summary

Dedicated Barista with over +3 years of hands-on experience in specialty coffee preparation, machine operation, and customer service. Skilled in crafting consistent, high-quality espresso-based beverages, maintaining equipment efficiency, and ensuring a clean and safe workspace. Strong ability to work under pressure, manage time effectively, and deliver excellent service with a positive attitude. Passionate about enhancing the customer experience and continuously developing professional skills within the café industry.

Experience

Barista at Grender, Benha

May 2021

Barista at Belissimo Café (Banha Branch), Banha, Qalybia, Egypt

May 2022

- Completed a professional barista training course with Mr. Ahmed Kago, gaining hands-on skills in coffee preparation, brewing fundamentals, and essential knowledge to start a career in the coffee field.

Responsibilities

- Preparing and crafting specialty coffee and milk-based drinks (Cappuccino, Flat White, Latte, Cortado) with consistent quality.
- Operating and performing daily maintenance on coffee machines to ensure optimal performance.
- Providing high-quality customer service and handling orders efficiently and professionally.
- Maintaining cleanliness and proper organization of the bar area in line with health and safety standards.

Skills

Coffee Quality

coffee Calibration

Specialty coffee preparation.

Latte Art

Making Coffee

Espresso Coffe

Operating and maintaining barista equipment.

Customer service and handling high-pressure environments.

Time management and punctuality.

Effective teamwork and collaboration.

Consistent flavor and presentation quality control.

Maintaining hygiene and food safety standards.

Personal Information

md7295632@gmail.com

01030266707

Benha, Qlaybia, Egypt

Social Links

[LinkedIn](#)

[Instagram](#)

[Youtube](#)

Languages

Arabic - Native

English - Basic

courses

Comprehensive Coffee

Training Program — with Mr.

Ahmed Kago

A full coffee-focused course covering the journey of coffee from farm to cup, including professional brewing techniques, coffee characteristics, and essential steps for operating as a professional barista.

In-House Barista & Customer Service Training — Belissimo Café

Hands-on training provided by Belissimo Café, focusing on barista skills, drink preparation, machine handling, and delivering high-quality customer service.