



RAJIV SINHA

📍 431 N Los Robles Ave., Unit 4, Pasadena, CA, United States



Mobile phone:
516-355-1435



E-mail:
rsinha001@gmail.com



Instagram:
theRajivSinha



SUMMARY OF QUALIFICATIONS

- Immense ability to provide top of the class customer and personal service.
- Great knowledge of the correct proportions and mixtures to use in preparing beverages according to name request from patrons or cocktail attendants.
- Strong ability to recognize intoxicated or unruly patrons and to resolve the problem or seek assistance.



EXPERIENCE

Bartender/Mixologist – Blind Barber, *Los Angeles, CA*

09/2018 – Present

- Mixed Craft Cocktails at a fast paced club environment
- Standardized tip out procedure between bartenders and wait-staff
- Crafted six point cocktails in a very busy, music driven club venue
- Average weekend revenue \$13000

Head Bartender/Mixologist – The Lost Knight, *Los Angeles, CA*

03/2015 – 04/2018

- Mixed Craft Cocktails at a fast paced Live Music venue environment
- Created eclectic Cocktail List for the venue
- Standardized pour amongst bartenders and wait-staff
- Enhanced bar environment with new equipment and lighting / modernized bar tools

Bartender – Tamarind Tribeca, *New York, NY*

05/2011 – 04/2012

- Mix and serve a wider variety of beverages by combining ingredients such as liquors, soda, water, sugar, bitters, and fruit garnishes
- Collect tabs and cash in appropriate amounts and accountable for cash and inventory for the period worked
- Responsible for the proper operation of the bar, receipts, and inventory accountability
- Average revenue weekday \$6500 / weekend \$10500

Mixologist / Closing Manager – Union Square NYC

08/2012 – 10/2013

- Enhanced current cocktail list to include unique flavors, herbs and spices
- Instilled fine dining service standards to staff
- Managerial 'end of the night' batch out and closing procedure for the restaurant
- Ensure proper procedure is carried out by employees when closing checks / bar / restaurant
- Average revenue weekday \$5000 / weekend \$7500

Bartender – Midtown NYC

04/2009 – 04/2011

- Executive Bartender to Maneet Chauhan - celebrity chef on 'The Next Iron Chef'
- Collected expense and operated cash register
- Provided food to clientele placed at bar
- Ensured highest cocktail integrity when serving any drinks



EDUCATION

Buffalo State College – Pre-Medicine/English (2004 – 2009)

REFERENCES

- Aaron Sine - Operations Coordinator of The Lost Knight 213-335-1978
- Suraj Corda - General Manager of Tamarind Tribeca 646-577-9444