

# David Eliot

## Summary

---

Bartender with 7 years' experience in a restaurant bar setting. Successful at consistently delivering the highest quality service. Quick worker who always goes the extra mile to sell more and keep customers happy. Trained Mixologist with a wide-ranging repertoire of cocktails, from the classics to original recipes.

## Experience

---

**Bartender** - 09/2017 to 05/2019

**Momo Restaurant**, New York

- Promptly served all cocktails and alcoholic drinks to guests.
- Maintain stock levels to prevent shortages.
- Strictly abided by all state liquor regulations, particularly in regard to intoxicated persons and minors.
- Participate in bar contests to drive sales and promote the venue.
- Taking care of your appearance (cleanliness, neatness, elegance).

**Bartender** - 09/2015 to 05/2017

**Si Italian Restaurant**, New York

- Preparing cocktails, drinks and other drinks ordered by the restaurant guests.
- Efficient and courteous service of restaurant guests.
- Taking care of your appearance (cleanliness, neatness, elegance).
- Taking care of cleanliness and order in the workplace.

## Education

---

Bachelor of Science: Cook - 2014

Cookery School (High School), Dublin



## Contact

---

+1 (970) 333-3833

[david.eliot@mail.com](mailto:david.eliot@mail.com)

[www.linkedin.com/david.eliot](http://www.linkedin.com/david.eliot)

## Highlights

---

- Mastery of classic cocktail recipes
- Bar management
- Friendly
- Excels at up selling
- Clean and neat
- Cocktail Ingredients expert