I am a young professional experienced in bartending in High volume bars. Skilled in cocktail making, building relationships with patrons and conflict management. I am passionate and excited to continue working in the service industry and creating memorable guest experiences.

|  |  |  |  |
| --- | --- | --- | --- |
| Cash Handling | Mixology | Customer Service | Inventory Management |
| Conflict Management | POS Systems | Teamwork | Organised |

**EMPLOYMENT HISTORY**

**SKILLS**

**PERSONAL STATEMENT**

**EDUCATION**

**2IC Bar Manager** **Black Jack Bar**  **Arkley County**  **Jan 20XX – Present**

* Opening and closing of premises
* Managing and training of trainee bartenders
* Serving patrons and Mixology of drinks
* Planning weekly social events to bring in customers

**Bartender Tony’s Kitchen Arkley County 20XX –20XX**

* Serving patrons beverages
* Taking Food orders on behalf of Kitchen Stass
* Conducting Weekly Inventory checks, stock up when needed

**Kitchen Hand Raccoon City Stadium Arkley County 20XX – 20XX**

* Serving food and drinks to customers
* Cash handling and POS transactions
* Deep fryer for hot chips and preparing hotdogs

**Arkley Polytechnic Arkley County 20XX**

**Certificate in Mixology**

*Learning the art of mixing alcohol beverages and serving customers*

**Arkley Polytechnic Arkley County 20XX**

**LCQ Liquor Licence Controller**

**Available on Request**

**REFERENCES**

**Best Drink Award 2018**

Arkley Polytechnic

Winner for best tasting cocktail – Irish Mint Cream and Ice cream Liqueur

**HONOURS AND AWARDS**