

# Gustav N. Bøgh

Born: 19<sup>th</sup> May 1998

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## Languages

- **English:** Fluent
- **Danish:** Native
- **Spanish:** Beginner
- **Scandinavian:** Converse with Swedes and Norwegians
- **German:** Small conversation

## About me

My name is Gustav and I am 25 years old. My passion is web development, and I love working in the industry. I am currently studying Multimedia Design at KEA Academy. I see myself as a team player who likes to work with other people, I am devoted to my work and a quick learner. I am responsible, forthcoming, easy to work with, open, and then I love to work with new people.

## Personal Qualifications

- **Devoted to my work**
- **Forthcoming**
- **Independent**
- **Flexible**
- **Conscientious**
- **Service minded**
- **Always positive**
- **Quick Learner**
- **Punctual**
- **Good under Pressure**
- **Fast Paced**
- **Honest**

Experience, Education, Courses and Certificates ----- Next Pages

## Experience

- 2020 - Now      **Restaurant All-rounder – The Landing, Honeysuckle Dr, Newcastle NSW.**  
 Duties include:
- Serving food (+3 plates)
  - Serving high end Cocktails and Mocktails
  - Serving Wine (Chardonnay, Riesling, Sauvignon Blanc, Merlot, Cabernet Sauvignon, Pinot Noir)
  - Serving beer (Wheat, stout, bitters, IPA, brown ale...)
  - Serving exclusive champagne
  - Assisting Kitchen staff
  - Handling Cashier
  - Serving Coffee
- 2019      **Bartender – Victoria Pub, Gammeltorv Cph.**  
 Duties Include:
- Serving drinks (Cocktails, Mocktails)
  - Serving beer (Wheat, stout, bitters, IPA, brown ale...)
  - Serving Wine (Chardonnay, Pinot Noir)
  - Serving Snacks
  - Table service
  - Carrying 6 + Drinks on tray
  - Handling Cashier
- 2019      **Bartender – Royal Arena (Concert Hall) VIP**  
 Duties Include
- Serving high end Cocktail and Mocktails
  - Serving Wine (Chardonnay, Riesling, Sauvignon Blanc, Merlot, Cabernet Sauvignon, Pinot Noir)
  - Serving beer (Wheat, stout, bitters, IPA, brown ale...)
  - Serving exclusive champagne
  - Assisting Kitchen staff
  - Handling Cashier
- 2016 – 2019      **Bartender and Waiter - Chabber.com (English speaking)**  
 Duties include:
- Freelance Bartender/Waiter, 20+ Venues, Bars, Hotels, Cocktail bars, Restaurants
  - Serving food (+3 plates)
  - Serving high end Cocktails and Mocktails
  - Serving Wine (Chardonnay, Riesling, Sauvignon Blanc, Merlot, Cabernet Sauvignon, Pinot Noir)
  - Serving beer (Wheat, stout, bitters, IPA, brown ale...)
  - Serving exclusive champagne
  - Assisting Kitchen staff
  - Handling Cashier
- 2018      **Bartender and Waiter – Tribeca (Restaurant), Nørrebro Cph.**  
 Duties include:
- Serving food (+3 plates)
  - Serving high end Cocktails and Mocktails
  - Serving Wine (Chardonnay, Riesling, Sauvignon Blanc, Merlot, Cabernet Sauvignon, Pinot Noir)
  - Serving beer (Wheat, stout, bitters, IPA, brown ale...)
  - Serving exclusive champagne

- Assisting Kitchen staff
- Handling Cashier
- Acting as Barista, serving Coffee and Tea

2017 - 2018

**Lodge waiter and Bartender - Odd Fellow Palæet, Cph. – Denmark**

Duties Include:

- Serving under oath
- Acting as Event manager
- Serving food (+3 plates)
- Serving high end Cocktails and Mocktails
- Serving Wine (Chardonnay, Riesling, Sauvignon Blanc, Merlot, Cabernet Sauvignon, Pinot Noir)
- Serving beer (Wheat, stout, bitters, IPA, brown ale...)
- Serving exclusive champagne
- Assisting Kitchen staff
- Handling Cashier
- Acting as Barista, serving Coffee and Tea

2016 - 2017

**Leader/Key holder - Lokal Brugsen (supermarket), Virum - Denmark**

Duties include:

- Young worker
- Key holder
- Assisting manager
- Cashier
- Filling shelves and cleaning

2015-2016

**Fakta (Supermarket), Lyngby Station – Denmark**

Duties Include:

- Cashier
- Filling shelves and cleaning

## Courses and Certificates

Jan. 2020

**European Bartender School, 4 Weeks – European Bartender School Phuket – Thailand.**

Professional bartender education with the following subjects and tests:

- Teamwork
- Bar cleanliness and hygiene
- commodity handling
- Guest focus
- Drink mixing techniques
- Serving techniques
- Free pouring and jigger skills
- Speed mixing
- Working and exhibition flair
- Accuracy and precision
- Stress management.

Feb. 2020

**“Clear to work” Beer Course – Australia:**

Course overview:

- History of Beer
- The beer brewing process
- The styles of beer
- Beer tasting and food matching
- Serving and selling beer
- Ciders

Feb. 2020

**“Clear to work” Wine Course – Australia:**

Course overview:

- History of wine and wine Making
- Wine varieties and regions
- Wine tasting and food matching
- Selling wine

Feb. 2020

**“Clear to work” Barista Course – Australia**

Course overview:

- Organize coffee workstations
- Select and grind coffee beans
- Advise customers and take espresso orders
- Extract and monitor quality of espresso
- Undertake milk texturing process
- Serve espresso coffee beverages
- Clean espresso machine

Feb. 2020

**Responsible Service of Alcohol Certificate –  
department of industry, liquor and Gaming,  
NSW Australia.**

2018

Bartender Diploma – Cocktail academy, Chabber Aps and  
Cocktailkursus.dk – DenmarkFirst Aid Certification – Danish Military/”Dansk  
Førstehjælpsråd”

## Education

2023 - now	KEA - Københavns Erhvervsakademi, Multimedia Design 1. Semester
2018 - 2019	Sergeant School (Non-commissioned junior officer) – Varde Kaserne (7 Month) – Danish Military
2018 - 2018	Værnepligt (National Military Service) – Aalborg Kaserne (4 Month) – Denmark
2015 – 2018	Virum Gymnasium 11, 12 and 13 <sup>th</sup> grade – Denmark
2014 - 2015	Kerteminde Efterskole 10 <sup>th</sup> grade (Danish boarding school)
2004 - 2014	Kongevejens Skole 0.-9 <sup>th</sup> grade – Virum, Denmark