

Quinn Lashinsky

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SUMMARY

Coffee professional with a combined 5 years of experience in creation, preparation, and deliverance of exceptional coffee beverages with outstanding service. Quick learner with a meticulous attention to detail and excellent written and oral communication skills. Works well with others cultivating relationships that create a better work environment.

PROFESSIONAL EXPERIENCE

Pantry Manager/Barista

WeWork HQ Chelsea

Nov 2015 - Present

New York City, NY

- Made 400+ drinks a day handling the barista bar by myself
- 50+ hours a week
- In charge of ordering coffee goods and pantry supplies

Lead Barista/Barista

La Colombe

NY

Nov 2015 - August 2017

Philadelphia, PA/New York City,

- Food Handlers certified
- Responsible for maintaining steady workflow completing 140+ transactions per hour, per shift
- Training new employees on the ins and outs of bar service and how to be quick and efficient
- Received espresso, milk, and general cafe training from National Trainer in New York and Regional Trainer in Philadelphia
- Worked with the Workshop Roasters by participating in cuppings, discussions on roasting and packaging coffee.
- Extensive knowledge of the breadth of La Colombe coffee offerings
- Skilled in hot and cold beverage preparation
- Dedication to furthering specialty coffee knowledge through a combination of research and hands-on experience
- Willing to go the extra mile to ensure customers have a fantastic, engaging experience

Barista

OCF Coffeehouse Fairmount

May 2015 - Nov 2015

Philadelphia, PA

- Received espresso and coffee training from Square One Coffee
- ServSafe certified

Education

Bachelor of Arts, Theater, conc. Musical Theatre