

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

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Highlights

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