

Alexander R. Lehr

Lead Bartender | hospitality coordinator | inventory manager

Objective

Creating a trusting relationship between customer and service provider in order to create a mutually beneficial environment for both parties.

Skills

Bartender: 18 years in hospitality department. Utilize expansive knowledge of mixed beverages, specialty liquor drinks and craft beer to serve customers.

Inventory Management: Estimate product demand according to seasonal trends and popularity. Maintain appropriate inventory to avoid overage or depleted stock.

Efficiency: Mix, pour and serve drinks while also maintaining full hospitality and satisfaction amongst the clientele; anticipating the customers' needs and wants then assisting them accordingly.

Experience

Bartender/ Server • P.F. Changs China Bistro • 2010-2012

High volume restaurant and bar. Cultivated techniques in suggestive selling; acquired and maintained regular clientele for the duration of the job. Learned to balance consistent/proper drink making while being clean, fast and efficient.

Lead Bartender • The Pharmacy Burger Parlor • 2012 – current

Obtained skills in food and wine pairing techniques. Trained to count and maintain inventory while also developing long lasting relationships with sales representatives and customers. Educated in computer applications including Microsoft Word, Excel and PowerPoint. Learned social and time management skills as well as teambuilding and leadership. Trusted with manager duties and responsibilities and assisted in coordinating offsite catering and additional special events.

Education

Highschool • Diploma • 2005 • franklin high school

Lacrosse, Honor Roll, Photography Club

College • 2007-2010 • Middle Tennessee State University

Graphic Design major.