



STOICA FLORIN

Age 37 from Romania Bucharest

Contact details

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About me

My real passion is to make cocktails, to create art in garnishing the cocktail glass.

From a simple orange peel, I can give Glamour to a Cosmopolitan

Old Fashioned my favorite, on the rocks with Woodford Reserve Bourbon, orange bitter and orange peel inflamed

Or Barista knowledge Layout Late, Cappuccino with a leaf design. Irish Liqueur Coffee.

A great accomplishment for me is to offer the best customer service with an honest smile.

Professional experience

Experience by departments

Tourism / Hotel staff: **10 years and 9 months**

Jun 2019 - Sep 2019

4 months

Cocktail Bartender - Fermain Valley Hotel Guernsey Channel Island

ABROAD | Tourism / Hotel staff | Food and Drinks

Have been a wonderful experience where I used my knowledge as a mixologist, Indulging the Hotel guests with lovely Cocktails, like Old Fashion, Singapore Sling, Expreso Martiny, Pina Colada, Marguerita, Strowbertiny, Pomegranate Pleasure

Jul 2016 - Sep 2018

2 years and 3 months

Cocktail Bartender - Cristina Hotel Jersey Channel Island

ABROAD | Tourism / Hotel staff | Food and Drinks

I worked for three Summer Seasons, Like a Cocktail Bartender, being in charge of the Lounge Bar having morning shifts from 8 am to 12 pm where I served the guest with coffees like cappuccino, latte, espresso, filtered coffees, and all sort of herbal teas

At Dinner time, at service, I made drink orders for lounge bar, for example, martini cocktails, made with gin or vodka, and depends on customer preference wet, dry or dirty, Eastern Standard, French 75 and many others.

May 2014 - May 2016

2 years and 1 month

Cocktail Bartender - Balmer Lawn Hotel. Brockenhurst England Hapmshire UK

ABROAD | Tourism / Hotel staff | Food and Drinks

I gain a huge experience as a bartender at this hotel Having plenty responsibilities, making training for the new colleagues without experience in making cocktails or special coffees, like Irish Coffee.

Stoking up the fridges with beverage products, reporting the spirits witch been finished, to order new products, arranging the wine in the seller

My basic duty was the Cocktail Bar where I been in-charge of lounge area, with taking orders of beverage products, and food dishes as well.

I was very exited when I had to make cocktails and seeing that the costumer appreciate my work Cocktails like Eastern Standard, Picante de la Casa a Spanish recipe with coriander and sweet chicly paper, Tomys Marguerita with Patron tequila and agave syrup, Pina Colada, Old Fashion, and many many others.

Acquired skills and knowledge:

I develop a highly knowledge of mixology

Mar 2007 - Mar 2013

6 years and 1 month

Assistant Waiter - La Gondola Italian Cuisine Restaurant

Bucharest | Tourism / Hotel staff | Food and Drinks

I started as a Assistant Waiter and I accumulate knowledge and experience, becoming Waiter

Acquired skills and knowledge:

barista

Education

2005 - 2008

High School / Vocational school - Spiru Haret University (2005 - 2008), BUCURESTI

Sociology | Bucharest

Skills

General skills

Mixology skills, Confident in making cocktails

Skills from work experience

I develop a highly knowledge of mixology, barista

Foreign languages

English - Advanced, French - Medium

Other info

Trainings

Wine training Course

acquired on May 2016

At Balmer Lawn Hotel beeing in the Cocktail Bar, we made a wine training organize by our wine distributor

I learned important things. Sovinion Blanc beeing the most popular white wine, the taste and flavor light and crispy make him, very appreciate between the customers.

Certifications

Professional School: Foreign Languages and Literature French Institute from Bucharest

period Nov 2013 - Dec 2013

French Institute from Bucharest (2013 - 2013), BUCURESTI Major: Foreign Languages and Literature I made a Course of French Language of 1 month and I learned the French language at Beginning level

Qualifications

Bar Waiter Course Certificate. I made this Course in 2005 about for 5 months I learned haw to become a good waiter, practicing skills about haw to hold a tray or haw to serve a battle of wine, the difference between the wine glasses, or the procedure of haw to take the order from the table

acquired on Jan 2005