As bar manager I was responsible for a busy bar consisting of two departments, a bar team of fourteen and bar support staff of six. After taking the position of bar manger, I increased the gross profit by 3% by setting up training and work standards for *all* bar members, designing a new cocktail menu, better stock control, raising cleanliness, address maintenance issues and computerising all paperwork in to digital forms then networking them.

Duties:

* Looking after on-line material (Documents / Photo and video / Calendar / Web site blog)
* Hiring / guiding / training of team members
* Holding daily and monthly meetings
* Complaint handling and meeting customer exceptions
* Fulfilling my personal licence duties of awareness.

Experiences:

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I feel I made some real improvements overall by setting higher standards, creating better work practices through training and improved the day to day running.