## MARVIN FRANCIS

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## **EDUCATION**

# Bachelor of Arts in Hospitality Management

Delaware Technical Community College, Wilmington, DE September 2006 - June 2008

#### **KEY SKILLS**

- Staff training and deployment
- Performance management
- Promotional upselling
- · Food and beverage hygiene
- Customer service
- Strong communication style
- Fluent in Spanish

### **CERTIFICATIONS**

 Speciality Coffee Association Professional Diploma, September 2014 Inspiring and supportive lead barista with a talent for motivating staff through meaningful reward and recognition schemes. Organized and strategic planner with a proven aptitude for deploying staff according to their strengths to maximize productivity. Outstanding understanding of hot and iced coffee preparation standards with expert knowledge of latte art and presentation methods.

#### PROFESSIONAL EXPERIENCE

#### **Lead Barista**

Starbucks, Wilmington, DE | July 2016 - Present

- Leverage strategic skills to plan staffing levels and direct colleagues on shift, increasing store productivity by 43% over 3 years
- Generate and oversee a staff reward and performance management system to improve staff retention by 87% in 2020
- Design and deliver a professional development course to develop staff members' understanding of beverage preparation core standards
- Lead a team of 12 colleagues to enthusiastically promote the chain's promotional offers, increasing sales by an average of 32% year on year

#### **Barista**

Sweet Nel's, Wilmington, DE | July 2008 - July 2016

- Processed cash and card transactions accurately and efficiently using the point-of-sale-system
- Followed detailed written preparation specifications to ensure consistent flavor and quality for every order, receiving an average 99.2% satisfaction score
- Upsold the store's range of take-home coffee blends and cups, consistently ranking in the top 10% for additional sales revenue
- Performed regular coffee machine maintenance and cleaning per food hygiene guidelines and protocols