



## ABOUT MYSELF

Thank you for reviewing my resume; My name is Jakob, I have over a decade's worth of extensive experience in a variety of fields, from bar management, working with government agencies, running businesses in renovations to silver service, large-scale team management and events. I'm self-driven and am always seeking new opportunities to further educate and acquire new skills. I work best under the pump and with a team that keeps high standards and a great level of professionalism. I am more than willing and excited to learn new skills on and off site and believe I would be an extremely valuable member of your team. I look forward to working with you – Jakob.

## CONTACT

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# JAKOB DOUGLAS

## TECHNICAL SKILLS

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### Programming Languages

JavaScript/TypeScript

### Front-End

Next.js, React.js, JQuery, Tailwind, Axios, Bootstrap, HTML5, CSS3, Sass/SCSS, Redux.js

### Back-end

Node.js, Express.js

### Databases & ORMs

MongoDB, Postgres, Mongoose, MySQL

### Build/Tooling

Webpack, Vite, ESLint, Babel

### Testing

Jest, Supatest

### DevOps

Git, Github, Vercel, Netlify, Render

### SaaS Platforms

SendGrid, Supabase, OpenStreetMaps

## EDUCATION

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### The Ultimate React Course 2024: React, Redux & More

2023-2024

React, Context API, React Query, Redux Toolkit, Tailwind, advanced patterns

Udemy Course

## HOBBIES

Martial arts (have represented SA nationally and trained overseas)

Health and Fitness

Travel and acquiring new skills

Mixology

Programming and Coding

## REFEREES

Available on request

### **Modern JavaScript From The Beginning 2.0 - 2023 Revamp**

2023

JavaScript, Node, SQL, Back and Front End Development  
Udemy course

### **Modern HTML & CSS From The Beginning (Including Sass)**

2023

HTML5 CSS3 and sass Sass  
Udemy course

### **Flinders University**

2018 – Present (currently deferred)

Combined double degree and Masters in Physiotherapy and Health Science.

### **AHTS Training- Cert II in Hospitality**

2013

Responsible service of alcohol  
Responsible service of Gaming  
Health and safety procedures

### **AHASA- Gaming (Basic certificate)**

2017

Basic gaming, use of machines and laws surrounding them as well as how to write reports and cash handling.

### **AHASA-Gaming (Advanced Certificate)**

2019

Advanced gaming, dealing with governing bodies and refresher of previous course

### **AHASA- Gaming (Further Advance Gaming)**

2020 – Present

Gaming Management and refresher course

## WORK EXPERIENCE

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### **BarRiot-Bartender/Service Staff**

-2022-2023

- Creating cocktail lists
- Expanding wine knowledge and providing my knowledge to guests
- Full knowledge of dining options so that I can explain the dishes thoroughly to guests including background on origins etc.
- Optimising team processes through shifts
- Delegation of work for optimal efficiency in real time
- Tills and functions systems(explaining systems to new staff along with contacting techs for software improvements and updates)

### **2KW- Bar and Function team**

-2022

- Cocktail bar work on the terrace
- General stocktake
- Dining service
- Function food and catering services
- Creating a bespoke environment for functions

- Liaising with sommelier for wine pairings

### **Orpheus Island Lodge- Marine Office/ 5-star dining / cocktail classes**

-2021-2022

- Liaising with guests to organise activities
- Crowd management and delegation of daily duties
- Working with smaller teams within a greater community for one overarching goal
- One on one interaction with guest/s to create a bespoke experience
- Dining services catered to individuals with 5-star service and exclusive menus
- Creating and running a variety of "masterclasses" for guests to experience including cocktail classes and wine/spirit tastings
- Bar service inclusive of stock ordering creating menus stocktake etc.

### **Highway Hotel – Food and Beverage attendant / Functions supervisor / Gaming Manager**

2016–present

- Organizing and running private functions of up to and over 200pax
- Liaising with kitchen and BOH to run a timely service of entrée main and desert service
- Memorizing seated positioning and tables without the need of physical aids
- Memorizing and reciting large scale orders for tables
- Providing silver service for functions and dining
- Knowledge of cocktails and flair for main bars
- Cash handling up to and over 30K daily
- Floating tills and balancing back-end systems and safes
- Till and macros system management
- Dealing with cheques and EFT transfers
- Dealing with barring systems police and governing bodies
- Handling any and all situations in a timely manner while keeping the patron happy
- Patron ejections and mediation
- External events and functions
- Service with a smile (Even under a Mask)

### **The Pontoon on the Torrens - Food and Beverage attendant**

2018-2019 (seasonal work)

- Provide high class casual dining and drinking atmosphere for clients
- Provide food and beverage service
- Restrict access to those with passes or admittance
- General maintenance and cleaning duties
- Stock management
- Set up and use mobile till and macros systems
- Cash and food handling procedures

### **2KW – Bar Attendant / Boots and maintenance staff**

2016–2017

- Provide a fun and safe environment in this upper-class cocktail bar
- Set up for the bar including bar and restaurant
- In charge of stock and Keg rooms
- Furniture and hotel maintenance

- Bar service
- Till operation
- Working with external events and hotels within the CBD

**The International Tourism Hostel in Qufu (CHINA)- Hostel Cocktail and Bar manager**

2015-2016

- Memorizing classic and new cocktails and providing service with flair
- Till and booking management
- Cleaning
- Cash handling
- Stock ordering
- Includes working behind the Shangri-la Hotel Bar serving cocktails on a Halloween event
- Communicating with tourists and locals alike
- Creating a warm and welcoming environment despite a language barrier
- Food service both casual and table

**TGI Fridays – Bar manager/ Service attendant / Waiter**

2013- 2015

- Coffee and Desert preparation and service
- Table Service
- Bar management
- Stock management
- Rostering and shift changes
- Creation of Beverage lists including wines and cocktails
- Cash handling
- Customer service
- Booking system management
- Till system management
- Suggesting pairings of wines for food
- Flair bartending
- Corner Bar Theory

**Verve Bar – Bar supervisor**

2014- 2015

- Delegate roles within the restraint and bar
- Provide cocktail beverages both traditional and new
- Provide table service
- Till and back of house management and accounting
- Pay roll duties
- Cleaning duties
- Deal with customer requests and or complaints professionally and in a timely manner

**Texas Bull Machine- Food and beverage attendant/ Function coordinator and cook (mobile catering)**

2009-2017

- Provide beverage and food service
- Set up large scale functions Like weddings and military dinners
- Provide both silver service as table service as well as roaming canapes
- Run small private functions without need of direction
- Cook meals and set up spits and banquet tables for up to 200+ patrons

- Manage cash
- Manage food safely both cooked and raw
- Cart service as well as abilities to carry more than 4 plates at a time
- Customer service at casual and extremely professional levels depending on the event catered to