Benjamin Margery

Experienced Barista & Coffee Artist

benmargery@gmail.com | 07547 383534

Profile

I'm an enthusiastic, reliable and hard-working person, I've been working full-time in the Coffee industry for the last 4 years, progressing from Barista to Head of Coffee at a coffee outlet in a busy London garden centre. I pride myself on continuously improving my coffee and service, I've made a conscious effort to learn coffee techniques in my own time using a home coffee machine and have a high standard of Latte Art.

Education

- Level 3 Extended Diploma in Computer Maintenance (IT Essentials)
- GCSEs:

0	English Language	С
0	Mathematics	Α
0	Further Mathematics	В
0	French	В
0	Spanish	Α
0	Core Science	В
0	Additional Science	В
0	Further Additional Science	Α

Key Achievements

- Achieved 2nd place in the Blue Diamond Barista competition across all UK sites
- Achieved Bronze Duke of Edinburgh Award
- Taken part in multiple UK Intermediate and Senior Maths Challenges

Professional Experience

Blue Diamond

Head of Coffee - London

May 2018 – Sep 2022

The longest standing employee at Blue Diamond's London garden centre location, managing the coffee section of their café, ensuring top quality service and product to our customers. As Head of Coffee, I was responsible for development and maintenance of coffee standards at the organisation, as well as onboarding and training of new staff, stock and budget control etc.

Throughout my time at Blue Diamond, I developed excellent Latte Art skills along with an aptitude for customer service and a passion for providing a unique coffee experience for people to remember. I decided to leave Blue Diamond to pursue a move to Birmingham.

References

- Isobel Quested | Restaurant Manager (Current) at Blue Diamond | +447958500569
- Jamie Dodge | Restaurant Manager (Previous) at Blue Diamond | +447548800103
- Daryl Burdfield | Centre Manager at Blue Diamond | daryl.burdfield@bluediamond.gg