

# LEWIS FEARON

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## HIGHLIGHTS OF QUALIFICATIONS

- Adept at cultivating meaningful long-term relationships with clients
  - Self-starter who is highly experienced in a competitive team setting
  - Proven track record as a reliable leader in multiple environments
  - Detail-oriented and able to manage deadlines effectively
  - Bilingual level proficiency in both English and French communication
  - Eager to acquire new skills and dedicated to continuous improvement
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## EDUCATION

<b>Memorial University of Newfoundland</b> , St. John's Bachelor of Arts Undergraduate Student	<i>2020 - Present</i>
<b>Concordia University</b> , Montreal Faculty of Psychology Undergraduate Student	<i>2016 - 2018</i>
<b>Rotary Youth Exchange Program</b> , Belgium	<i>2015 - 2016</i>
<b>Holy Heart of Mary High School</b> , St. John's Graduated with honours	<i>June 2015</i>
<b>Collège Saint-Charles Garnier</b> , Québec City	<i>Summer 2013</i>
<b>Campus Notre-Dame De Foy</b> , Québec City	<i>Summer 2012</i>

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## EMPLOYMENT

<b>Clovelly Golf Course</b> , Bartender/ Supervisor <ul style="list-style-type: none"><li>• Planning and management of events</li><li>• Optimized inventory stock and reporting</li><li>• Redesigned Menu to better suit business levels</li></ul>	<i>July 2022 - December 2022</i>
<b>Terre Restaurant</b> , Bartender/ Server <ul style="list-style-type: none"><li>• Managed private catering of the bar</li><li>• Cultivated long-term relationships with patrons</li><li>• Part of the service team awarded best new hotel restaurant in Canada 2021</li></ul>	<i>March 2021 - January 2022</i>

**The Luxus Hotel, Bar Manager / Bartender** *May 2019 - December 2020*

- Managed inventory, staffing and daily cash flow operations
- Facilitated and maintained relationships with local business owners
- Developed custom cocktails and updated menus
- Lead a team of bartenders who were awarded top 50 bars in Canada during 2019

**The Loose Tie, Bartender** *June 2018 - August 2019*

- Worked one-on-one with highly skilled service staff to develop my serving skills
- Designed, prepared and replicated house cocktails
- Developed my table to kitchen skills and ensured satisfied guest experiences
- Responsible for opening and closing duties

**Maison 2109, Barback / Bartending** *February 2018 - May 2018*

- Mixed drinks and served customers
- Communicated effectively with customers to ensure customer satisfaction
- Worked with DJs to build relationship between the bar and entertainment parties

**Rubs BBQ, Waiter** *October 2017 - January 2018*

- Served food to patrons and tended tables
- Maintained restaurant hygiene

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### COMMUNITY SERVICE

**Student Social Justice Coalition St. John's** *2013-2015*

- Met monthly with students from across the city
- Coordinated and executed monthly fundraisers on a school level

**Holy Heart of Mary Social Justice Club** *2012-2015*

- Organized fundraising events

**Holy Heart of Mary Breakfast Program** *2012-2014*

- Set up and clean-up of the breakfast program
- Served fellow students on a peer-to-peer basis

**Holy Heart of Mary Student Council** *2013-2014*

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### ADDITIONAL SKILLS & AWARDS

Runner-up in HackFrostNL	2022
High Five Training	2015
Water Safety Instructor's Course	2015
Duke of Edinburgh Bronze Award	2014
First Aid/CPR	2014