

# JAMES COOPER

## EDUCATION

Bachelor of the Arts  
Film Production  
University of Texas  
Austin TX  
2001-2005

## SKILLS

High volume experience  
Traditional & modern wines  
Pre-prohibition & craft cocktails  
Classic & contemporary cuisine  
Management & administration  
Payroll, books & accounting  
Programming & web design  
POS, IT & office technology  
Private events, sales & PR  
Writing and communication  
Team dynamics and leadership  
Spanish, French & German

## HOSPITALITY

I've lived many places & worked with many amazing people. I am proud that my passion for memorable experiences has made me an asset to the the wonderful places in which I've been able to hone my craft, and made me memorable to the many people with whom I've had the chance to form friendships & lifelong bonds.

## Contact

313-418-3485  
[coopercommajames@gmail.com](mailto:coopercommajames@gmail.com)

*Experienced bartender and sommelier.  
Advanced knowledge of beer and cocktails.  
Engaged, informed, motivated.*

## PROFESSIONAL EXPERIENCE

**Anfora** – New York, NY

**Bartender** **October 2017 – present**

High volume service of an eccentric collection of modern and old world wines. Full bar service with seasonal craft cocktails. Closing, EON & sales reports, and cash handling.

**Denizen** – Brooklyn, NY

**Bartender** **Feb 2017 – Oct 2018**

Pairing modern and classic wines with innovative Michelin recommended menu selections by three alumni of Danny Meyer's 'The Modern'.

**Vertical** – Detroit, MI

**Bartender** **June 2016 – March 2017**

Extensive list of over 600 bottles and 72 glass pours. Seasonal cocktails. Vertical is included on Wine Enthusiast's 100 best U.S. wine restaurants.

**Motor City Wine** – Detroit, MI

**Manager/Bartender** **June 2013 – June 2016**

Serving a dynamic wine menu at this trendy 'New Detroit' institution. Keyholder, register and safe.

**Detroit Symphony Orchestra** – Detroit, MI

**Private Events Bartender** **Aug 2011 – Aug 2013**

Planning and hosting pre-concert and private events for premium sponsors in the exclusive donor's lounge.

**Arnaud's/French 75** – New Orleans, LA

**Front Waiter/Bar Back** **May 2008 – Aug 2010**

Classic fine dining service in one of Nola's most highly regarded restaurants. Serving pre-prohibition cocktails at the legendary French 75 bar.

**Yaffa Cafe** – New York, NY

**Bartender** **Jan 2005 – Feb 2008**

Bartending high volume weekend shifts at this iconic East Village hot spot.