Your Name

City, State Abbreviation Zip Code | (123) 456-7890 | email@example.com | LinkedIn | Portfolio

Profile

 Lead bartender and certified mixologist with over a decade of progressive experience in prestigious New York City bars. A leader who enjoys developing bar staff into proactive, guest-focused team members. Thrives in a high-volume, fast-paced environment. Bachelor's degree in hospitality and tourism management.

Education

 Bachelor of Science (B.S.) in Hospitality and Tourism Management | NEW YORK CITY COLLEGE OF TECHNOLOGY, Brooklyn, NY | June 2010

Certifications

- New York State Alcohol Training and Awareness Program, Training for Intervention Purposes, 2022
- Certified Mixologist, American Bartenders School, 2012

Key Skills

- Adaptability
- Cocktail design
- Inventory control
- Leadership and team management
- Proactive communication
- Training and mentorship

Professional Experience

LEAD BARTENDER | THE HIGHBALL LOUNGE, NEW YORK, NY | JUNE 2018 - PRESENT

- Manage bar operations and generate a weekly revenue of \$10,000
- Train and supervise a team of 12 bartenders and barbacks to ensure quality drink preparation and customer service
- Update cocktail menu seasonally to deliver fresh and innovative beverages
- Collaborated with bar team to increase overall customer satisfaction scores by 25% in the first six months
- Ensure all bar staff adhere to the company's strict cleanliness and inventory standards

HEAD BARTENDER | SANTA PANZA, BROOKLYN, NY | MARCH 2015 - MAY 2018

- Collaborated with the restaurant manager to oversee all bar staff during each shift and direct the service of up to 800 customers per week
- Personalized guest interactions and created a culture of proactive engagement within the bar team
- Developed 10 new Italian-inspired cocktails that became customer favorites
- Managed the storage and rotation of beverage and garnish inventory
- Cut annual liquor expenses by 15% with the suggestion of a bulk purchasing strategy for high-demand menu items