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Christopher Taylor

Enthusiastic bartender with three years of experience in food service and hospitality. Certified in food and alcohol safety. Team player who collaborates well in high-pressure environments. Attention to detail and an outgoing personality ensure memorable experiences for guests. A knack for creating specialized drinks and pairing beer, wine, and cocktails.

CONTACT

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 LinkedIn | Portfolio

 Dallas, TX 12345

KEY SKILLS

- Bar and food safety
- Cash handling
- Customer focus
- Event catering
- Friendly communication
- Organization

EDUCATION

- High School Diploma
June 2021
Dallas Community High School,
Dallas, TX

PROFESSIONAL EXPERIENCE

Banquet Bartender | January 2023 - Present
Lake Arrowhead Resort and Spa | Lake Arrowhead, CA

- Set up and break down temporary bars for banquet events such as weddings, corporate conferences, award ceremonies, and charity galas
- Carry out bar operations for an average of 16 banquets per quarter, servicing upwards of 300 guests at each event
- Ensure proper stock levels before and during events
- Handle transactions while maintaining a cash drawer of approximately \$5,000
- Reduced waste by 10% with new garnish prep techniques

Food Runner | June 2021 - December 2022
Chili's Grill & Bar | Dallas, TX

- Transitioned from table busser to food runner within six months of hire date
- Assisted a team of 10 servers and bartenders during peak hours to deliver food, beverages, and table settings with speed and accuracy
- Provided prompt and friendly service to over 200 guests each shift, serving approximately 500 meals
- Helped train five new team members on restaurant standards for customer service and food handling
- Maintained a clean and organized dining room and kitchen area

CERTIFICATIONS

- Alcohol Training Certification, Training for Intervention Purposes, April 2023
- Texas Food Handlers Permit, Food Safety Sense, September 2021