

JM

Jonathan Mills

CONTACT



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LinkedIn | Portfolio



New York, NY

KEY SKILLS

- Wine and spirit expertise
- Classic and modern mixology
- Upscale customer service
- Pairing recommendations
- POS system operation

EDUCATION

- Bachelor's Degree in Culinary Arts & Beverage Management
New York Culinary Institute | June 2017

ABOUT ME

Refined Fine Dining Bartender With Expertise in Craft Cocktails and Wine Pairings

Experienced fine dining bartender with a deep knowledge of premium liquors, wines, and classic cocktail preparation. Skilled in providing elegant service to discerning clientele in high-end restaurants.

PROFESSIONAL EXPERIENCE

LEAD BARTENDER | MICHELANGELO'S FINE DINING, NEW YORK, NY MARCH 2019 - PRESENT

- Provided high-end cocktail service and curated custom drink pairings for gourmet meals
- Assisted in developing a luxury cocktail and wine pairing menu, increasing beverage revenue by 30%
- Trained servers and junior bartenders on proper wine service and presentation

BARTENDER | THE GILDED GLASS, NEW YORK, NY JULY 2017 - MARCH 2019

- Mixed high-end cocktails with precision and attention to detail
- Ensured seamless coordination between the bar and restaurant floor for smooth service
- Maintained an organized and aesthetically pleasing bar setup

CERTIFICATIONS

- LEVEL 2 WINE & SPIRIT EDUCATION TRUST (WSET) CERTIFICATION I
MAY 2022