|  | **THOMAS BROWN**example@example.com   |   555 555 555  |   Birmingham, England 0121  |
| --- | --- |

|  **PERSONAL STATEMENT** |  Customer-focused Bartender with experience supporting well-attended events and bar operations. Expert POS system operator, inventory manager and mixologist. Thoughtful and detail-oriented theme and event planner, coordinating staffing and providing guidance for employees when necessary. |
| --- | --- |

|  **CORE QUALIFICATIONS** |

| * Preparing garnishes
* Spirit and beer knowledge
* Scheduling
* Sales
 | * Organisation
* Customer service
* Assertive
* Conflict resolution
 |
| --- | --- |

 |
| --- | --- | --- | --- |

|  **EDUCATION** |  The London Bartender School - England   /   06.2018 **Specialist in Tourism**: BartendingUniversity College Birmingham - England   /   06.2017 **Bachelor of Arts**: Tourism Management |
| --- | --- |

|  **WORK EXPERIENCE** |  **Head Bartender**  /    /   Vintage - Woodbourne WV5, England   /   06.2020 - Current * Pour and prepare mixed drinks for over 60 customers daily.
* Consult with managers to organise 10 special events and promotions per year.
* Perform opening and closing duties, printing sales reports, setting up for incoming shift, and preparing cash drawers.

**Bartender**  /    /   Hilton Hotels & Resorts - Birmingham, England   /   06.2019 - 04.2020 * Designed 10 special drinks and cocktail offerings on monthly basis as part of seasonal offerings.
* Managed accurate register and produced daily sales reports backing up inventory usage numbers.
* Handled simultaneous customer, team and business needs while avoiding unnecessary delays or errors.

**Bar Staff Member**  /    /   Miller & Carter - Birmingham B1, England   /   01.2017 - 06.2019 * Waited on up to 40 customers at bar and at 25-table bar area.
* Maintained clean and sanitary bar by washing, wiping and sterilising counters, sinks, utensils, shelves and storage areas.
* Arranged bottles and glasses in attractive and functional position to support efficient drink preparation and promotion of beverages.
 |
| --- | --- |

|  **CONFERENCE ATTENDANCE** |  * The Real Art in Mixology (2019)
* Bartender Innovative Techniques (2018)
 |
| --- | --- |

|  **HONOURS AND AWARDS** |  * Bartender's Brand Awards (2021)
* CLASS Bar Awards (2019)
* International Spirited Awards (2018)
 |
| --- | --- |

|  **PROFESSIONAL AFFILIATIONS** |  * United Kingdom Bartenders' Guild (2021)
* British Bartenders Association (BBA) (2020-present)
* International Bartender Association (IBA) (2019-present)
 |
| --- | --- |

|  **CERTIFICATIONS** |  * European School of Bartenders Certificate
 |
| --- | --- |

|  **TRAINING** |  * Flair and Mixology
* Tequila and Mezcal Expedition
* Advanced Bartending Course
 |
| --- | --- |

|  **PROFESSIONAL RELEVANT SKILLS** |  * QuickBooks
* POS Square
* Website management
* Social Media
 |
| --- | --- |

|  **HOBBIES AND INTERESTS** |  * Brewery
* Tourism
* International gastronomy
* Wine collection and production
 |
| --- | --- |