

Jenny Thomas
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Profile

Experienced bartender with 15+ years of experience serving drinks as a bartender and cocktail waitress. Thorough knowledge of beer, wine and spirits and how to creatively mix unique cocktails for customers. Collaborated on seasonal drink menus with Beverage Director at the DoubleTree Hotel. New hire trainer and ABC Certified trainer for responsible alcohol service.

Professional Experience

Lead Bartender, DoubleTree Hotel, Dallas, TX

June 2016-Present

- Work high-volume shifts in both the fine-dining restaurant and the cocktail lounge
- Reconcile receipts at the end of the night using Micros point-of-sale system
- Conduct monthly inventory of all bar stock with the Bar Manager
- Train new hires to serve drinks responsibly, how to properly mix drinks and ensuring customers are satisfied
- Collaborate on seasonal drink menus, including inventing new cocktail recipes that have a high-profit margin for the bar

Bartender, Della's Disco, Dallas, TX

January 2009-March 2016

- Lead bartender and supervisor over bartending team of 5 during busy nights
- Served beer, wine and cocktails to customers with a friendly smile
- Responsible for closing paperwork and ensuring the cleanliness of the bar each night
- Monitored bar patrons for signs of over-intoxication and worked with security staff to reduce violent or untoward behavior
- Inventoried beverage stock weekly

Bartender and Cocktail Server, Applebee's Restaurant, Austin, TX

September 2004-December 2008

- Worked solo shifts on slower nights serving bar guests and making service bar drinks for servers
- Cleaned and stocked the bar each night
- Trained new bartenders and cocktail waiters
- Performed wait staff duties by taking food and drink orders for bar patrons
- Taught Texas ABC Responsible Alcohol Service classes for district restaurants

Education

Associates Degree in Hospitality Management

Collin County Community College, Austin, TX, August 2005-May 2007

Certified Bartender

Logan's Professional Bartending School, Austin, TX, April 2007-April 2008

Key Skills

- Knowledge of dozens of memorized drink recipes

- Amateur sommelier
- Thorough knowledge of Texas dram shop laws
- Friendly and able to talk to just about anybody
- Understand food and wine pairing
- Able to work in a fast-paced environment while juggling multiple tasks
- Physical endurance and ability to lift cases of alcohol or change kegs

Certifications

- Texas ABC certified for responsible alcohol service