

Bart Enderson

604-123-4567

bart_ender@gmail.com

Objective

To obtain a full-time Bartending Job at Johnny Canuck's Pub.

Profile

Bartending School graduate with two years of professional drinks mixing experience in a high-volume coffee shop.

Key Skills

- Experience making hot, cold, blended, and shaken drinks in a fast paced environment
- Memorization of over 100 cocktail recipes
- Payment Handling: Cash, Credit, and Debit
- POS software usage

Recent Employment

2013-15 Larch Street Cafe (**Barista**) - Vancouver, BC

- Mixed customer drink orders
- Served customers
- Handled Payment
- Punched orders into POS system
- Cleaned, stocked, and organized bar

2012 Buck's Deli (**Food Prep**) - Vancouver, BC

- Prepared customer orders
- Prepped ingredients for service
- Cleaned and organized work station
- Washed dishes
- Received daily stock shipments

2014 4th Ave Apparel (**Sales Assistant**) - Vancouver, BC

- Customer Service
- Handled Payment and Worked POS system
- Prepared products for display
- Took inventory
- Cleaned and tidied store

Education/Certification

Metropolitan Bartending School Certification (2015) - Vancouver, BC

Crema College, Bachelor of Arts in Feline Philosophy(2012) - Vancouver, BC

Serving It Right

FoodSafe

Class 5 BC Driver's License

References

Barry Sta (General Manager, Larch Street Cafe) 604-987-6543

Star Bucksley (Owner, Buck's Deli) 778-248-1632