|  | **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**: Bartending  University 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 |
| --- | --- |