

Bar Manager

PROFESSIONAL SUMMARY

Dynamic Bar Manager with 10 years of experience in high-volume establishments. Proven track record in staff training, inventory management, and enhancing customer satisfaction. Committed to creating a vibrant atmosphere and driving profitability.

WORK EXPERIENCE

Bar Manager II

Pineapple Enterprises

Dec / 2018-Ongoing

耳 Santa Monica, CA

- 1. Managed daily operations of a busy bar, ensuring exceptional service and customer satisfaction.
- 2. Promoted from bartender to bar manager within weeks due to strong work ethic and leadership skills.
- 3. Implemented an open-door policy, fostering communication and teamwork among staff.
- 4. Maintained a low turnover rate by prioritizing employee morale and engagement.
- 5. Oversaw a team of 15 bartenders, ensuring high standards of cleanliness and safety.
- 6. Developed and executed marketing strategies, including social media campaigns and events.
- 7. Collaborated with vendors for inventory management, menu design, and entertainment scheduling.

Head Baseball Coach/Assistant Football Havelock High School

Dec/ Dec/ 2018 2014

Crescent Moon Design

- Fortland, OR
- 1. Developed and implemented training programs for bartenders to enhance service quality.
- 2. Conducted regular staff meetings to discuss performance and gather feedback.
- 3. Managed inventory and ordering processes to ensure optimal stock levels.
- 4. Created seasonal cocktail menus that increased customer interest and sales
- 5. Established relationships with local suppliers for quality ingredients.

EDUCATION

Bachelor of Science in Hospitality Management

m Dec/

Fortland, OR

Dec/

2014

University of Florida Focused on bar management, customer service, and event planning.

SKILLS

Inventory Management

Customer Service

Cost Control

Event Planning

Staff Training

INTERESTS

Art

Volunteering

Hiking

Yoga

STRENGTHS

Criticality



Detail-oriented



LANGUAGES





English 80%

Hindi 80%

Spanish 80%

ACHIEVEMENTS

Increased bar revenue by 30% through innovative cocktail menu and promotions.

Reduced staff turnover by 25% by implementing effective training programs.