

EMMA JOHNSON

Mixologist

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PROFESSIONAL SUMMARY

Innovative Mixologist with 5 years of experience in crafting artisanal cocktails and providing exceptional service. Expertise in beverage menu creation, customer engagement, and maintaining a vibrant bar atmosphere. Dedicated to enhancing guest experiences and driving customer loyalty through unique drink offerings and attentive service.

WORK EXPERIENCE

Mixologist/Supervisor

WidgetWorks Inc.

📅 Jan / 2022-Ongoing

📍 Denver, CO

1. Expertly crafted a diverse range of cocktails, ensuring consistency and quality in every drink served.
2. Delivered outstanding customer service by effectively managing orders and communicating with kitchen staff.
3. Maintained a clean and organized bar area, adhering to health and safety regulations.
4. Developed and implemented drink specials that attracted new clientele and enhanced customer retention.
5. Managed inventory and executed supply orders, reducing waste and optimizing stock levels.
6. Utilized upselling techniques to boost sales and enhance the overall customer experience.
7. Managed bar operations during high-volume events, ensuring smooth service and minimal wait times.

Mixologist

Lakeside Apparel Co

📅 Jan / 2020-Jan / 2022

📍 Chicago, IL

1. Provided exceptional hospitality by crafting bespoke cocktails tailored to client preferences.
2. Demonstrated comprehensive knowledge of spirits and cocktails, contributing to a high-quality bar experience.
3. Handled cash transactions efficiently, ensuring accuracy in cash management and reporting.
4. Assumed management responsibilities, overseeing bar operations in the absence of ownership.
5. Implemented strategies to minimize liability and promote a safe drinking environment.
6. Consistently recognized for professionalism and dedication to customer satisfaction.
7. Participated in promotional events, increasing brand visibility and customer engagement.

EDUCATION

Bachelor of Arts in Hospitality Management

Culinary Institute of America

📅 Jan / 2018-Jan / 2020

📍 Denver, CO

Focused on mixology, beverage management, and customer service excellence.

SKILLS

Adaptability

Conflict Resolution

Upselling Techniques

Event Coordination

ACHIEVEMENTS

- ★ Developed a seasonal cocktail menu that increased bar sales by 20%.
- ★ Received 'Best Bartender' award at the local Mixology Competition.
- ★ Improved customer satisfaction scores by 30% through personalized service and drink recommendations.