

OLIVIA SMITH

Mixologist

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Los Angeles

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PROFESSIONAL SUMMARY

Experienced Mixologist with 7 years of expertise in crafting exceptional cocktails and enhancing guest experiences. Proficient in innovative drink creation, menu design, and delivering outstanding service. Committed to fostering an engaging bar atmosphere that drives customer loyalty and satisfaction.

WORK EXPERIENCE

Lead Mixologist

Pineapple Enterprises

Jan / 2021-Ongoing

Santa Monica, CA

1. Delivered exceptional guest experiences by crafting unique cocktails tailored to customer preferences.

2. Ensured compliance with age restrictions by verifying patrons' identification before serving alcohol.

3. Processed cash and credit transactions efficiently while maintaining a clean and organized bar area.

4. Promoted daily specials effectively, resulting in increased sales and customer engagement.

5. Utilized strong memory and listening skills to ensure accurate order fulfillment.

6. Maintained a high standard of customer service, consistently exceeding guest expectations.

7. Demonstrated pride in providing a welcoming atmosphere that encourages repeat visits.

Mixologist

Silver Lake Enterprises

Jan / 2018-Jan / 2021

Seattle, WA

1. Adapted to changing guidelines for events, ensuring compliance and customer satisfaction.

2. Operated efficiently while handling premium spirits and maintaining equipment standards.

3. Consistently delivered high-quality service under pressure in a fast-paced environment.

4. Managed bar operations including opening and closing procedures, and preparation of garnishes and mixers.

5. Possessed extensive knowledge of over 36 unique cocktails, enhancing the drink selection offered.

6. Provided food service alongside drink orders, creating a holistic guest experience.

7. Handled cash transactions and operated a POS system with accuracy and efficiency.

EDUCATION

Associate of Arts in Culinary Arts

Culinary Institute of America

Jan / 2015-Jan / 2018

Phoenix, AZ

Focused on culinary techniques, including mixology and beverage service.

SKILLS



ACHIEVEMENTS

- Increased cocktail sales by 25% through innovative menu design.
- Achieved a 95% customer satisfaction rating through exceptional service.
- Developed a signature cocktail that became a bestseller, boosting bar revenue.