

PORTFOLIO



Thank you



"Bartending is all about people. Relaxing & enjoying a beverage is maybe the only universal thing that really has the power to bring everyone together. No matter what culture, everywhere around the world, people get together to drink."

Brighton Young

Bar Manager



ABOUT ME

Proactive, Ambitious and Creative Craft Mixologist with a notable career trajectory and achievements list. Experience in high volume fine dining for up to 1000 covers at some of the most prestigious establishments in the world. Passionate about working with fresh produce & edible flowers, creating innovative cocktails and improving restaurant ratings. An excellent communicator, leader and problem solver, skilled in managing and developing staff.

EDUCATION

Full Stack Web Development - May

AUSTIN CODING ACADEMY 2020 - 2021
Austin, TX

CORE SKILLS

- Drink garnish safety & sanitation
- Cocktail batch prepping
- Well-tuned palette
- Time management
- Creativity
- Space planning
- Material cost estimation
- Able to develop new creative cocktails

KEY ACHIEVEMENTS

- **Sullivan's Steakhouse:** Completed intensive corporate training program (2012)
- **Sommelier:** Received my Level 1 Sommelier Certification (2014)
- **Truluck's:** Received Top 20% Award, voted by my co-workers (2016)
- **Frog & The Bull:** Received Fantastic Service Award (2020)

PROFESSIONAL EXPERIENCE

Frog & The Bull - Bar Manager

Steiner Ranch Austin, TX / 2020 - 2021

- Re-developed entire cocktail, spirits & wine menu in 2020, increasing sales revenue by 150%.
- Managed daily bar & restaurant operations with 20 staff members.
- Oversaw food & cocktail preparation and production, ensuring 100% food safety & TABC procedures were followed.
- Other titles included: Private Events Coordinator, Marketing Director, & Assistant General Manager.
- Referenced in "Top Bartenders of 2020" magazine, published on Nov 2020.
- Interviewed, hired, trained, and directed all staff members since 2020.

Austin Proper Hotel - VIP Events Bartender

Downtown Austin, TX / 2019 - 2020

Bartender until becoming Lead VIP Events Bartender in December 2019. Responsible for overall daily bar operation of Goldie's Sunken Cocktail Bar which is reserved for residents & VIP events, as well as for the the hotel's other private event services.

- Carry out costing and create standard operating procedures for cocktails.
- Conduct appraisals and work on development plans for staff including direct reports.
- Actively involved in devising training and development programmes.
- Ensure compliance with health and safety policies, as well as completion of all documentation.
- Achieved and improved upon guest satisfaction scores for 2019 and 2020.

Perry's Steakhouse - Lead Bartender

Downtown Austin, TX / 2016 - 2019

Worked as Server, Bartender, Banquet Captain, Trainer, Sommelier, and subsequently Lead Bartender. As Lead Bartender, I was responsible for the team catering to the restaurant's cocktails, wine service, & teaching the staff overall knowledge of all of our bar products.

- Key roles in the restaurant included Sommelier & Banquet Captain.
- Oversaw banqueting functions for up to 1000 people.
- Catered to special requirements of high end clients and any company hosting private parties.
- Conducted daily inventory ordering, maintaining stock and minimising waste.

EXPERTISE

- Dry Ice
- Classic Cocktails
- Sommelier
- Personal Creations
- Branding
- Fire lit Cocktails
- Events
- Local Craft Beers