Summary

Bartender with 7 years’ experience in a restaurant bar setting. Successful at consistently delivering the highest quality service. Quick worker who always goes the extra mile to sell more and keep customers happy. Trained Mixologist with a wide-ranging repertoire of cocktails, from the classics to original recipes.

Experience

**Bartender** - 09/2017 to 05/2019

**Momo Restaurant**, New York

* Promptly served all cocktails and alcoholic drinks to guests.
* Maintain stock levels to prevent shortages.
* Strictly abided by all state liquor regulations, particularly in regard to intoxicated persons and minors.
* Participate in bar contests to drive sales and promote the venue.
* Taking care of your appearance (cleanliness, neatness, elegance).

**Bartender** - 09/2015 to 05/2017

**Si Italian Restaurant**, New York

* Preparing cocktails, drinks and other drinks ordered by the restaurant guests.
* Efficient and courteous service of restaurant guests.
* Taking care of your appearance (cleanliness, neatness, elegance).
* Taking care of cleanliness and order in the workplace.

Education

Bachelor of Science: Cook - 2014

Cookery School (High School), Dublin

David Eliot

### Contact

#### +1 (970) 333-3833 david.eliot@mail.com

#### www.linkedin.com/david.eliot

### Highlights

* Mastery of classic cocktail recipes
* Bar management
* Friendly
* Excels at up selling
* Clean and neat
* Cocktail Ingredients expert