Resume

PERSONAL DETAILS

Name
Sammie Burke

Address
834 5th St NE
Washington, DC, 2002

Phone number
(681) 204 7100

Email
example@cvmaker.com

SKILLS

- **POS software**
- **Inventory control**
- **Problem-solving**
- **Cash management**
- **Staff supervision**
- **Mixology**

INTERESTS

Active member of the Craft Brewers Association

REFERENCES

The Bull Bar, Sim Payne, (202) 291 3000, sim@sample.com

Bobby Van's Steakhouse, Michael Steele, (202) 291 9000, msteele@sample.com

PROFILE

Highly responsible service-orientated bartender with 7+ years of experience eager to secure a position on a cruise ship. Accredited for service in the USA and Europe I am fluent in English and German, conversational Spanish, Italian and French. I have knowledge of liquor laws in the USA and Europe. Experience designing off-menu cocktail recipes that saw a 25% increase in cocktail sales week on week. Strong leadership skills saw me manage over 300 covers per service with 5 bar staff per shift.

WORK EXPERIENCE

Feb 2016 - Mar 2022

Lead Bartender

The Bull Bar & Grill, Washington, DC

Oversaw daily bar operations, supervised bartenders, and trained new team members on drink recipes, presentation standards, and service procedures. Monitored incoming orders to ensure prompt service and consistent quality, including garnishes and bar snacks. Created weekly cocktail specials and reviewed drink menus with the bar manager. Checked stock levels, glassware availability, and hygiene throughout service, preparing replenishment lists as needed. Managed the POS system, resolved billing queries and guest concerns, and reconciled cash and card payments at closing. Worked with security to address disruptive behavior and maintain a safe environment in line with liquor laws.

May 2014 - Jan 2016

Bartender

Bobby Van's Steakhouse, Washington, DC

Took drink orders from bar guests and table servers, entered orders into the POS system, and prepared cocktails and other beverages to standard recipes. Poured and garnished drinks, provided friendly, attentive service, and referred complex queries to the lead bartender. Kept the bar clean and organized, cleared used glasses, polished glassware, and prepared garnishes before and during service. Participated in ongoing training to build knowledge of drink brands, products, and liquor laws.

EDUCATION AND QUALIFICATIONS

Jan 2022 - Jan 2022

EBS Bartending Licence

European Bartender School, New York

Jun 2020 - Jul 2020

Mixology Certificate

The Professional Bartending School DC, Washington, DC

May 2016 - Jun 2016

Bartending Certificate

The Professional Bartending School DC, Washington, DC

Feb 2016 - Mar 2016

Washington State Liquor and Cannabis Board

Class 13 MAST Permit, Washington, DC