



# LISA JOHNSON

Barista  LOS ANGELES, CA 90291, UNITED STATES

## ○ DETAILS ○

1515 Pacific Ave, Los Angeles, CA  
90291, United States  
[email@email.com](mailto:email@email.com)

PLACE OF BIRTH  
San Antonio

NATIONALITY  
American

DRIVING LICENSE  
Full

## ○ LINKS ○

[Twitter](#)

[Instagram](#)

[Facebook](#)

## ○ SKILLS ○

Brewing

Roasting

Grinding

Latte Art

Specialty Coffees

Espresso Techniques

Cupping

Coffee Knowledge

Coffee Making

Pouring Techniques

## PROFILE

*Professional Barista with 4+ years of experience serving high-quality espresso, cappuccinos, and brewing coffee in a fast-paced coffee emporium environment. Passionate about providing customers with the perfect café experience by implementing theoretical and knowledge gained during barista master classes at the International Barista Coffee Academy.*

## EMPLOYMENT HISTORY

### Barista at Heavenly Coffees, Dallas

June 2017 – April 2019

*Designed a new brewing process adopted by all 100 franchise locations which reduced the individual coffee preparation time by 30 seconds ultimately increasing store revenues by 12% annually.*

- Implemented a new latte art training program, teaching 20 baristas how to pour simple, beautiful patterns and unique forms
- Create unique seasonal coffee blends to promote during major holidays like Christmas and Labor day
- Supervise a team of junior Baristas and servers and admin staff
- Inspect beverages before they get served
- Handle finishing touches and assist with complicate latte stenciling on signature beverages
- Advanced technical competence in brewing methods Espresso, French press, AeroPress, pour over, and cold brew
- Facilitate demonstrations days to show customers how to manually tamper, pull and extract coffee beans to make espresso shots

### Barista at Industrial Beverage Emporium, Austin

April 2015 – May 2017

*Introduced a drink as much as you want promotion increasing total weekend sales by 15% per month. Implemented a client survey scorecard and suggestion box which resulted in an improved customer satisfaction rating from 88% to 96% within three months*

- Prepare espresso shots, specialty espresso drinks, and French press, pour over, and drip coffee orders
- Use commercial coffee brewers as well as manual and semi-automatic espresso machines
- Advise patrons regarding particular origins and flavors of coffee blends, roasts, teas, and specialty espresso beverages,
- Facilitate coffee tasting sessions and coffee and chocolate pairing events to introduce customers to new products

## EDUCATION

## o LANGUAGES o

English

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German

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### Cornell Technical College, New York

February 2012 – May 2014

**Degree:** Bachelor's Degree in Coffee Consciousness

GPA: 3.8

Majors: Latte Art, Brewing Equipment Fundamentals, Café Management

Minors: Cupping, Palate Development Foundations, Equipment Maintenance

Accolades: IBCA Bursary recipient

### Allianz Francais, Dallas

November 2011 – January 2012

**Degree:** French Language Training - Advanced Level

## COURSES

### Level 2 Certification, Barista Guild of America, San Antonia, TX, Barista Guild of America

January 2019 – April 2017

### Coffee Shop Manager Training Course, Texas Coffee School

October 2013 – December 2013

### Basic, Intermediate and Advanced Barista Training, IBCA (International Barista Coffee Academy)

January 2011 – August 2012

## INTERNSHIPS

### Waiter at Mugg & Bean

January 2013 – November 2015

- Follow recipes to make specialty coffee drinks,
- Use equipment such as automated espresso machines, grinders, roasters, and milk frothers
- Intermediate knowledge of coffee origins, flavor tasting techniques, and bean varieties.
- Take orders from customers and serve hot and cold drinks to patrons
- Clean and sanitize machinery and monitor machine maintenance schedules