

Lisa Johnson



Barista

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Place of birth	San Antonio	Nationality	American
Driving license	Full	Links	Twitter , Instagram , Facebook

01 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.

02 EMPLOYMENT HISTORY

06/2017 – 04/2019

Barista at Heavenly Coffees

Dallas

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

04/2015 – 05/2017

Barista at Industrial Beverage Emporium

Austin

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

03 EDUCATION

02/2012 – 05/2014

Cornell Technical College

New York

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

11/2011 – 01/2012

Allianz Francais

Dallas

French Language Training - Advanced Level

04 SKILLS

Brewing	● ● ● ● ●	Roasting	● ● ● ● ●
Grinding	● ● ● ● ●	Latte Art	● ● ● ● ●
Specialty Coffees	● ● ● ● ●	Espresso Techniques	● ● ● ● ●
Cupping	● ● ● ● ●	Coffee Knowledge	● ● ● ● ●
Coffee Making	● ● ● ● ●	Pouring Techniques	● ● ● ● ●

05 COURSES

01/2019 – 04/2017

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

10/2013 – 12/2013

Coffee Shop Manager Training Course at Texas Coffee School

01/2011 – 08/2012

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

06 INTERNSHIPS

01/2013 – 11/2015

Waiter at Mugg & Bean

- 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

07 LANGUAGES

English



German

