

LISA JOHNSON

Barista

INFO

ADDRESS

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LINKS

[Twitter](#)

[Instagram](#)

[Facebook](#)

SKILLS

Brewing



Roasting



Grinding



Latte Art



Specialty Coffees



Espresso Techniques



Cupping



Coffee Knowledge

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, Heavenly Coffees

Dallas

Jun 2017 - Apr 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, Industrial Beverage Emporium

Austin

Apr 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

Coffee Making

Pouring Techniques

LANGUAGES

English

German

- 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

Cornell Technical College, Bachelor's Degree in Coffee Consciousness

New York

Feb 2012 - May 2014

GPA: 3.8

Majors: Latte Art, Brewing Equipment Fundamentals, Café Management

Minors: Cupping, Palate Development Foundations, Equipment Maintenance

Accolades: IBCA Bursary recipient

Allianz Francais, French Language Training - Advanced Level

Dallas

Nov 2011 - Jan 2012

COURSES

Level 2 Certification, Barista Guild of America, San Antonio, TX, Barista Guild of America

Jan 2019 - Apr 2017

Coffee Shop Manager Training Course, Texas Coffee School

Oct 2013 - Dec 2013

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

Jan 2011 - Aug 2012

INTERNSHIPS

Waiter, Mugg & Bean

Jan 2013 - Nov 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