

# Lisa Johnson, Barista

1515 Pacific Ave, Los Angeles, CA 90291, United States, email@email.com

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Place of birth	San Antonio	Driving license	Full
Nationality	American		

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**LINKS**                      [Twitter](#), [Instagram](#), [Facebook](#)

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## 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.*

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## EMPLOYMENT HISTORY

Jun 2017 – Apr 2019                      **Barista, 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

Apr 2015 – May 2017                      **Barista, 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
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## EDUCATION

Feb 2012 – May 2014                      **Cornell Technical College, Bachelor's Degree in Coffee Consciousness**                      New York

GPA: 3.8

Majors: Latte Art, Brewing Equipment Fundamentals, Café Management

Minors: Cupping, Palate Development Foundations, Equipment Maintenance

Accolades: IBCA Bursary recipient

Nov 2011 – Jan 2012

**Allianz Francais, French Language Training - Advanced Level**

Dallas

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<b>SKILLS</b>	<b>Brewing</b>	Beginner	<b>Roasting</b>	Beginner
	<b>Grinding</b>	Beginner	<b>Latte Art</b>	Skillful
	<b>Specialty Coffees</b>	Skillful	<b>Espresso Techniques</b>	Skillful
	<b>Cupping</b>	Skillful	<b>Coffee Knowledge</b>	Skillful
	<b>Coffee Making</b>	Skillful	<b>Pouring Techniques</b>	Skillful

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**COURSES**

Jan 2019 – Apr 2017      **Level 2 Certification, Barista Guild of America, San Antonio, TX, Barista Guild of America**

Oct 2013 – Dec 2013      **Coffee Shop Manager Training Course, Texas Coffee School**

Jan 2011 – Aug 2012      **Basic, Intermediate and Advanced Barista Training, IBCA (International Barista Coffee Academy)**

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**INTERNSHIPS**

Jan 2013 – Nov 2015      **Waiter, 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

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**LANGUAGES**

**English**

Native speaker

**German**

Native speaker