



Lisa Johnson

Barista

ADDRESS 1515 Pacific Ave, Los Angeles, CA 90291, United States

PLACE OF BIRTH San Antonio

DRIVING LICENSE Full

EMAIL email@email.com

NATIONALITY American

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

Jun 2017 – Apr 2019

Dallas

Barista at Heavenly Coffees

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 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

Feb 2012 – May 2014
New York

Cornell Technical College

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

Nov 2011 – Jan 2012
Dallas

Allianz Francais

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

Jan 2019 – Apr 2017

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

Oct 2013 – Dec 2013

Coffee Shop Manager Training Course at Texas Coffee School

Jan 2011 – Aug 2012

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

06 INTERNSHIPS

Jan 2013 – Nov 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

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German

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