

Gene Hoffman, Bar Manager

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Place of birth	San Antonio	Driving license	Full
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PROFILE *Proficient Bar Manager with over eight years in the foodservice industry in a management capacity. I hold an Associate Degree in Hotel and Restaurant Administration and have worked in the restaurant's main responsibility areas. My present occupation as a Bar Manager of The Pig and Lettuce has provided me with the experience of working in a hotel environment. My proficiencies and expertise will address the necessities of your bar, the Fountainhead at the Moor.*

EMPLOYMENT HISTORY

May 2020 — Mar 2021	Bar Manager, St Tropez Seafood Restaurant <i>Liable for building a friendly and professional bar service team and guaranteed well-trained staff and always supported.</i> <ul style="list-style-type: none">In charge of bartender and barback recruiting, developing, training, and managing employee relations, performance evaluations, and benefits.Changed bar menu and the related snacks menu to the season, vendor promotions, or holidays.Kept an eye on customer data, making actionable decisions founded on bar traffic, and responsible for providing help to the chef for meal prep and guaranteeing all cooking equipment is well-maintained and operational.	Orange County
Jan 2012 — Feb 2020	Bar Manager, Gladstone Food Emporium <i>Accountable for promoting and managing bar hygiene and safety policies, ensuring the 370sqm bar area stays clean and neat.</i> <ul style="list-style-type: none">Designed, executed, and monitored systems that guaranteed restaurant excellence and obtained high operating standards.Consistently keep up to date of local, state, and federal knowledge of laws for compliance across all restaurant operations.Delivered professional and friendly service to restaurant guests, outstanding quality and consistency of food execution in an appealing, well-maintained environment.Helped with inventory and ordering, stocking, and maintaining all bar items.	Miami

EDUCATION

Jan 2019 — Mar 2021	Bachelor of Science in Hospitality Management, Miami University, School of Hotel Administration <ul style="list-style-type: none">Relevant Coursework: Bar Management, Hospitality Supervision, International Wine & Beverage Pairing, Hospitality Business Operations.	Miami
Jan 2018 — Dec 2018	First Aid/ CPR Diploma, Red Cross Academy	Online
Jan 2016 — Jan 2016	2013 - ServeSafe Certified, American Food and Beverage Association, Online, American Food and Beverage Association	Online

SKILLS	Beverage & Food Purchasing	Expert	Bar Operations	Expert
	Health, Safety, and Hygiene Compliance	Expert	Wine Pairing	Expert
	Hospitality Marketing Skills	Expert		

ACCOMPLISHMENTS

- Initiated new concepts, resulting in increased income and growth by 86%.
- Cut inventory expenses by 35% by evaluation and streamlining of vendor selection processes.
- Aided in the development and growth of clientele, generating a profit increase of 58%.

HOBBIES

Enduro Racing, Triathlons, Art

LANGUAGES

English	Native speaker	Spanish;	Good working knowledge
Italian	Highly proficient	Castilian	