**FUNCTIONAL RESUME**

Name: ETHAN OSWALD

Address: City, State, Zip Code

Phone: 000-000-0000

E-Mail: email@email.com

**PROFESSIONAL SUMMARY**

Highly experienced bartender and wine specialist with five years of experience working at high-end New York establishments. Extensive wine knowledge with a focus on local vintners. Professionally trained in creating food and wine pairing experiences for customers. Experience crafting a wide variety of basic and specialty cocktails.

**WORK HISTORY**

**Bartender Mar 2018 – Current**

Company Name, City, State

Trained in two levels of wine pairings designed to complement the menu of Chef Matthew Lightner’s tasting menus

Serve up to 150 customers per week at one of Manhattan’s hottest food and wine establishments

**Well-versed in local vintners and seasonal varietals**

Bartender Feb 2016 – Mar 2018

Company Name, City, State

Offered farm to table fare and imaginative cocktails in an upscale setting

Served more than 80 drinks per night to a lively 25-seat bar crowd and restaurant patrons

**Developed several original cocktails for the bar’s seasonal cocktail menu**

Bartender Mar 2014 – Jan 2016

Company Name, City, State

Served over 100 customers per day at a busy boutique urban winery in the heart of Williamsburg

Educated by winemaker Conor McCormack in the winery’s premium small batch wines

Gained experience suggesting wines to compliment the restaurant’s seasonal menu

**SKILLS**

* Extensive liquor, beer and wine knowledge
* 250+ cocktails recipes
* Creative mixology
* Interpersonal skills
* Handling difficult customers
* Cash register operation
* Hospitality service expertise
* Preparing garnishes

**EDUCATION**

**Associate of Arts: Hospitality Management May 2019, City, State**

TRAINING

**Advanced Level 4 Diploma from Wine & Spirit Education Trust (WSET)**