**Ethan Oswald**

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123 street, Some Town, ABC

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**Profile 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.

**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

**Employment History**

**Bartender Mar 20XX – 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 20XX – Mar 20XX. 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 20XX – Jan 20XX. 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

**Education and Training**

* Associate of Arts: Hospitality Management May 20XX, City, State
* Advanced Level 4 Diploma from Wine & Spirit Education Trust (WSET)