# CAROLINE LAMBERT BARTENDER

## CONTACT

- **Q** 04 78 123 456
- ✓ caroline.lamberts@email.com
- 18 Pykel Street, Sydney, NSW
- ✓ Driver License

### EDUCATION

#### 2021 **TAFE QUEENSLAND**

• Certificate III in Hospitality

#### 2016

#### LYCÉE HÔTELIER, MARSEILLE

• High School Diploma - Hospitality & Tourism

### CERTIFICATIONS

- RSA (Responsible Service of Alcohol), Australia, 2021
- RCG (Responsible Conduct of Gambling), Australia, 2021
- Food Safety Handling Certificate, Australia, 2021
- First Aid & CPR Certification, Australian Red Cross, 2021

## LANGUAGES

- English: Fluent
- French: Native

### **PROFILE SUMMARY**

Energetic and customer-focused bartender with over 5 years of experience in high-volume bars, restaurants, and nightclubs. Skilled in mixology, cocktail creation, and delivering exceptional customer service. Strong ability to work under pressure, manage bar inventory, and maintain a clean and organized workspace. Passionate about creating memorable experiences for guests while ensuring smooth bar operations. Available for immediate start.

### WORK EXPERIENCE

#### **The Rooftop Bar**

January 2025 - Present

- Bartender
- · Prepared and served a variety of cocktails, beers, and spirits in a fast-paced environment.
- · Provided excellent customer service, engaging with guests to recommend drinks and upsell premium options.
- Maintained a clean and organized bar area, ensuring compliance with health and safety regulations.
- Managed cash transactions and used POS systems efficiently.
- Assisted in training new bartenders and barbacks.
- Restocked bar supplies and conducted weekly inventory checks.

#### **Brisbane Nightclub**

July 2024 - October 2024

Bartender and Server

- Mixed and served drinks in a high-energy nightclub, catering to large crowds.
- · Handled cash and card transactions while maintaining accurate till records.
- · Monitored alcohol consumption and followed responsible service of alcohol (RSA) guidelines.
- Created and promoted weekly signature cocktails to boost sales.
- Assisted with setting up and closing the bar, including stock replenishment.
- Ensured a safe and enjoyable atmosphere for guests.



# SKILLS

- Cocktail & Mixology Expertise
- Beer & Wine Knowledge
- High-Volume Bar Experience
- POS Systems & Cash Handling
- Customer Service & Upselling
- Bar Inventory & Stock Management
- Teamwork & Leadership
- Event & Function Service
- Ability to Work Under Pressure

### REFERENCES

#### James Rine

Bar Manager, The Rooftop Bar

- **Q** 04 56 789 123
- james.rines@email.com

#### **Bob Rhys**

Nightclub Supervisor, Brisbane

+33 6 45 78 90 12

☑ bob.rhys@email.com

#### Patrice David

Manager, Le Bar du Quartier

- +33 5 67 89 12 34
- p.david@email.com

#### Bar du Sacré Coeur

Barback & Junior Bartender

- · Supported bartenders by restocking liquor, garnishes, and glassware.
- Assisted in basic drink preparation and customer service.
- Cleaned and maintained bar areas, ensuring hygiene and organization.
- · Learned cocktail-making techniques and developed knowledge of wines and spirits.
- Provided backup support during busy hours to maintain efficiency.
- · Helped with event setups and private functions.

### **Bar du Quartier**

June 2019- September 2020

Bartender

- Created classic and signature cocktails, maintaining high presentation standards.
- · Welcomed guests and ensured personalized service to regular customers.
- Managed bar inventory and placed orders with suppliers.
- Worked closely with kitchen staff to coordinate food and beverage pairings.
- Trained new team members on bar operations and customer service.
- Promoted special events and happy hours, increasing bar revenue.

#### Café de Lyon

June 2017 - May 2019

Waiter & Bartender Assistant

- Served drinks and food to customers, ensuring a high level of satisfaction.
- Assisted the bartender in preparing cocktails and pouring drinks.
- Managed cash and card payments, maintaining accuracy in billing.
- Cleaned and organized the bar and dining area.
- · Recommended food and beverage pairings based on customer preferences.
- Developed excellent communication and teamwork skills in a busy restaurant setting.



January 2023 - June 2024