## Barista Resume Sample 2

**Bruce Walden**

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### A. Summary

Professional and outgoing Barista and coffee shop counter individual. Very skilled at making an entire plethora of brewed coffee types, gourmet espressos, as well as espresso coffee drinks. They include Lattes, Cappuccinos, and Hot Chocolate. Able to provide efficient services, as well as a friendly attitude toward customers. Can and have developed a consisting clientele by being affectionate with the patrons, calling them by name and catering to their every need. A very hard worker who is always looking for ways to better himself in this domain. In search of a coffee shop where I can display my knowledge as well as my skills and that I can call my home away from home.

### B. Working Experience

* **October 2012 – Present – Roast It! Coffee Shop, Columbia, Missouri**

**Responsibilities:** Prepared outstanding specialty coffee drinks based on espresso, as well as other coffee beverages based on brewing the grounds. Made sure that all the customer and employee areas were always kept clean. Roasted and ground the coffee beans. Brewed the coffee. Sanitized the equipment. That included the brewing and steaming equipment, the counters, dishes, glasses, mugs, and all the fountain equipment. Greeted customers with a smile. Remembered their names if they were regulars or lived in the area. Took the orders, maintained the cash drawer, and prepared the sandwiches, sweets, and every other food item on the menu. Stocked the shelves in the kitchen and in the storage area. Oversaw food quality. Trained all the new employees. Helped with accounting. Used the inventory software. Ordered the supplies when needed.

**Achievements**: Received the Barista of the Month Award on ten occasions, between 2013 and 2015.

### C. Education and Academic Training

* I have a Bachelor’s Degree from the University of New York in Hotel and Food Service Management.
* A certificate of Hospitality and Food Service from the New York Food Institute.

### D. Job Related Skills

* Coffee preparations
* Vast knowledge of coffee drink combinations, which I use with creativity
* Cashiering skills, being able to enter the ordered drinks in the software, handle the cash and produce change for the customers, process the credit cards, balance, open and close the drawer.
* Outstanding barista customer skills, being able to apply the knowledge of coffee beans, popular drinks, and roasts to guide the customer in selecting a drink that best suits their need or their mood.

### E. General Skills

* Adaptability
* Strong work ethic
* Flexibility
* Collaboration
* Self-confidence
* Creativity
* Leadership
* Willing to work overtime, including very early in the morning during ‘coffee rush hour,’ in the evenings, during the weekends and during the holidays.
* Ability to work standing up for very long hours