

RAJIV SINHA
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OBJECTIVE: Seek the Position of Bartender

SUMMARY: Immensely talented Bartender with huge background in mixing and serving drinks to patrons, directly or through waitstaff

Summary of Qualifications

- Immense ability to mix and serve beverages from a bar which is limited to a few varieties and brands of liquor, soda, beer, and wine.
- Great knowledge of the correct proportions and mixtures to use in preparing beverages according to name request from patrons or cocktail attendants.
- Strong ability to recognize intoxicated or unruly patrons and to resolve the problem or seek assistance.
- Remarkable ability to collect tabs in appropriate amounts and reconcile them with the quantities and prices of items dispensed.
- Immense ability to provide top of the class customer and personal service.
- Ability to quickly recognize shortages of supplies based on volume of business and ensure replacement.

Professional Experience

Devi - Union Square - Michelin Star Rated
Bartender / Closing Manager

August 2012 - September 2013

- Enhanced current cocktail list to include unique flavors, herbs and spices
- Instilled fine dining service standards to staff
- Complete wine and liquor inventory
- Managerial 'end of the night' batch out and closing procedure for the restaurant
- Ensure proper procedure is carried out by employees when closing checks / bar / restaurant

Tamarind Tribeca - Tribeca - Michelin Star Rated
Bartender

May 2011 - April 2012

- Mix and serve a wider variety of beverages by combining ingredients such as liquors, soda, water, sugar, bitters, and fruit garnishes
- Serve liqueur, beer, and wine, and skillfully mix beverages
- Collect tabs and cash in appropriate amounts and accountable for cash and inventory for the period worked
- Responsible for the proper operation of the bar, receipts, and inventory accountability

at Vermilion - Midtown
Bartender

April 2009 - April 2011

- Executive Bartender to Maneet Chauhan - celebrity chef on 'The Next Iron Chef'
- Combined ingredients to make cocktails and drinks
- Collected expense and operated the cash register
- Provided food to clientele placed at bar
- Watched and kept the inventory of equipments