

Sadie Moe

Coffee Professional

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(925) 639-9622

Willing to relocate to: San Francisco, CA - Oakland, CA - Sacramento, CA

Authorized to work in the US for any employer

Work Experience

Barista

Zolo Coffee Roasters - Alamo, CA

February 2018 to Present

My duties include:

- Setting up bar, drip coffee, and entire pop-up station
- Breaking down stations and packing everything up at the end of the day
- Making quality drinks to Zolo Coffee's standards.

Barista

States Coffee - Martinez, CA

August 2017 to Present

My duties include:

- Making quality drinks
- Having excellent customer service interactions
- Preparing and bottling syrups, cold brew, and chai
- Currently learning to roast
- Opening and closing down the store

Assistant Manager

Chicks and Love

October 2015 to March 2018

My duties include:

- Baking flatbread pizza crusts for farmers markets
- Training new employees

Manager

Coffee Shop - Walnut Creek, CA

April 2015 to August 2017

My duties include:

- Taking Inventory of entire store contents
- In charge of orders for food, paper goods, coffee, equipment and more.
- Training new staff on any and all positions in the store
- Coordinating events
- Managing breaks and lunches for staff

- Finding positive solutions for negative customer service interactions
- Setting standards for all store locations

Caterer/Cook

Pebble Beach Company - Pebble Beach, CA
February 2014 to 2016

My duties included:

- Preparing cost and hot platters of food
- Expediting/controlling/coordinating times platters were ready and picked up
- Prepping veggies and cold cuts to be placed on platters
- Prepping hundreds of platters at a time including veggie, fruit, cheese, meat platters and more.

Prep Cook

Taste Catering and Event Planning in San Francisco - San Francisco, CA
January 2013 to January 2015

My duties included:

Prepared food for high volume events and companies such as Google, Intel, and Facebook.

Education

Certificates in Baking and Pastry/Hotel and Restaurant Management/Culinary Arts

Diablo Valley College
2016

Skills

BAKING, CUSTOMER SERVICE, KITCHEN, Barista, Management

Additional Information

Skills and Qualifications

- Knowledge of sourcing, roasting, extraction, milk temperatures and different brewing methods
- Experienced in free pouring latte art (have attended many throw downs and placed/won)
- Trained in the advanced art of baking and pastry
- Trained in the advanced art of Cuisine
- Experience of using kitchen equipment such as a industrial mixing machines and industrial ovens
- Organizational skills in prepping food and other aspects in the kitchen
- Learned safety and sanitation in a 36-week course
- Great Leadership skills which I expanded in my time as a Manager to multiple jobs
- Outstanding in customer service
- People Person
- Dedicated with a high level of accuracy and attention to detail
- Ability to work under pressure during high volume situations

