

DEBRA BURNS

Mixologist/Certified Bartender TABC License

Frisco, TX 75036

enlaneburns@gmail.com

(972) 999-5200

I am a professional, high-energy Bartender with excellent communication skills, I served classical cocktails and exciting new beverages to my customers. I greeted all my customers, learn about their preferences, answer questions, recommend menu items, and prepare and serve beverages and food. I also upsell items, create recipes, utilize proper equipment and ingredients, and handle basic cleaning duties.

Authorized to work in the US for any employer



WORK EXPERIENCE

Bartender/Server

Chiquita Wallace Events - Dallas-Fort Worth, TX

June 2019 to August 2019

My Bartender Responsibilities are as follows:

- Welcoming customers, reading and listening to people to determine beverage preferences, making recommendations, and taking drink orders.
- Planning drink menus and informing customers about new beverages and specials.
- Selecting and mixing ingredients, garnishing glasses, and serving beverages to customers.
- Checking identification to ensure customers are the legal age to purchase alcohol.
- Taking inventory and ordering supplies to ensure bar and tables are well-stocked.
- Adhering to all food safety and quality regulations.
- Handling cash, credit, and debit card transactions, ensuring charges are accurate and returning correct change to patrons, balancing the cash register.
- Maintaining a clean work and dining area by removing trash, cleaning tables, and washing glasses, utensils, and equipment.
- Developing new cocktail recipes.

Bartender

Brice Reed Private Events - Dallas-Fort Worth, TX

January 2019 to May 2019

My Bartender Responsibilities are as follows:

- Welcoming customers, reading and listening to people to determine beverage preferences, making recommendations, and taking drink orders.
- Planning drink menus and informing customers about new beverages and specials.
- Selecting and mixing ingredients, garnishing glasses, and serving beverages to customers.
- Checking identification to ensure customers are the legal age to purchase alcohol.
- Taking inventory and ordering supplies to ensure bar and tables are well-stocked.
- Adhering to all food safety and quality regulations.

- Handling cash, credit, and debit card transactions, ensuring charges are accurate and returning correct change to patrons, balancing the cash register.
- Maintaining a clean work and dining area by removing trash, cleaning tables, and washing glasses, utensils, and equipment.
- Developing new cocktail recipes.



EDUCATION

TABC License

Texas Alcoholic Beverage Commission - Dallas, TX
November 2019 to November 2019

Certification in Mixologist/Bartending

Texas School of Bartenders - Dallas, TX
November 2019 to November 2019

Thornhill Training in Food Handler Program

November 2019 to November 2019

High school or equivalent in General

Killeen High School - Killeen, TX
August 1994 to May 1996



CERTIFICATIONS AND LICENSES

Mixologist/Bartending Certification

Present

Qualified mixologist and have successfully completed the Bartending course of study and passed the required test in mixology, liquors, and customer service

TABC License

November 2019 to November 2021

Food Handler Program-In Safe Hands