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Mon 12/30  
1:30p

## Ashley for Bartender

Amber L <000f5a39546038b0979284546db4d036@reply.craigslist.org>

Mon 12/23/2019 9:19 PM

To: 000f5a39546038b0979284546db4d036@job.craigslist.org <000f5a39546038b0979284546db4d036@job.craigslist.org>

**OPEN AVAILABILITY!!!!!!**

**Ashley Lindsay**

**225 Penny Lane Marietta GA**

**678-431-4266**

**Aslindsa@yahoo.c om**

**IG: Ashlee\_Amber**

Education:

### **Professional Bartending School November 2012**

Familiar with all drink making techniques such as soda, water, and sugar to prepare cocktails.  
Demonstrated ability to provide guests with genuine hospitality and deliver exceptional services in the bar area.

Highly skilled in mixing, garnishing and serving drinks in keeping with bar's specifications.

Interacted with patrons in a professional, welcoming, and hospitable manner.

Beer and Wine Service.

Proven ability to keep the bar organized, stocked and clean.

### **The University of North Carolina Greensboro**

### **The Bryan School of Business and Economics**

### **Bachelor of Science in Marketing with Minor in Business**

May 2012

Experience

### **Levy Restaurants**

Banquet Bartender

GWCC

12/2016-09/2019

Prepare drink orders for guests according to specified recipes using measuring systems.

Issue, open, and serve wine/champagne bottles

Filling drink orders for guests with a smile

Follow all company and safety and security policies and procedures; report accidents, injuries, and unsafe work conditions to manager;

Ensure uniform and personal appearance are clean and professional, maintain confidentiality of proprietary information, and protect company assets.

\* Ability to positively handle customer concerns and prioritize multiple tasks in a fast-paced environment.

Detail-oriented and handles ownership of the bar.

Pride in presentation; Able to stand for long periods of time.

Dependable, reliable, punctual, courteous, flexible

Able to lift necessary equipment and products.