

Carlos Moreno

Enthusiastic Bartender/Mixologist

Los Angeles, CA 90032

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3235096983

Friendly bartender who can provide accurate and high quality service in a fast-paced environment. Skilled at taking orders, mixing and serving drinks, handling cash, and balancing receipts, stocking bar and maintaining liquor inventory. Specialized at establishing a connection with patrons and providing great customer service.

Authorized to work in the US for any employer

Work Experience

Bartender

Cicada Club - Downtown La

June 2021 to Present

Upstairs bartender for an upscale fine dining jazz experience.

1. Creating unique cocktails
2. Interacting with patrons
3. Cutting garnishes
4. Ordering liquor
5. Doing liquor inventory

Bartender

IPIC Theaters - Westwood, CA

January 2019 to Present

- Prepping garnishes for drinks
- Interacting with guest assisting them with questions and drink and food orders.
- Making cocktails for guest and service bar.
- Taking care of VIP celebrity guest

Dining room bartender/ server rooftop

Hotel Shangri-La - Santa Monica, CA

February 2016 to November 2018

- Welcoming, acknowledging and greeting guest that come into the bar for a drink.
- Mixing and serving alcoholic beverages and Specialty cocktails to guest.
- Checking guests id's to confirm that they are legally able to consume alcohol.
- Ensuring that the bar is always well stocked with liquor, ice, glassware, cutting fruit garnishes, etc.
- Advising guest giving good recommendations on champagnes, wines, beer, whisky food.
- Knowledge on using POS systems fully trained in micros cash handling procedures.
- Ringing up guests, taking orders closing out tabs on credit cards.
- Closing down the bar and doing bar inventory once a month.
- knowledge on Fine dining and proper etiquette • Food handlers and tips certified

Bartender/Server/Trainer

CheeseCake Factory - Pasadena, CA

November 2010 to April 2016

- Baker/cashier then was promoted to server within six months.
- Promoted to morning bartender within 2 yrs of serving.
- Knowledge on Pos machines.
- Serving interacting with guest, taking orders making cocktails. Giving exceptional service to guest and Having them enjoy their overall experience.

Bartender

Mixologist - Huntington Beach, CA

June 2009 to December 2012

- Am bartender duties
- cutting garnishes fruits, limes, lemons
- Prepping Bloody Mary mix
- running food to tables
- greeting guest and presenting them menus

Education

Associate's in Audio Engineering

Pinnacle College - Alhambra, CA

November 2011 to 2013

Associate in business

Pasadena City College - Pasadena, CA

February 2008 to June 2011

Skills

- Bartending
- Barback
- Mixologist
- Restaurant Server
- Busser
- Waiter
- Hostess
- Micros POS
- Banquet Experience
- Food Service
- Aloha POS
- Upselling
- Event Planning
- POS

- Labor Cost Analysis
- Cash Handling
- Microsoft Powerpoint
- Inventory Control
- Restaurant Management

Languages

- English and spanish - Fluent

Certifications and Licenses

T.I.P.S Certified and Serv safe certificate

March 2019 to March 2022

I have obtained both my Tips certification to bar tend and my serve safe certificate to serve.

Additional Information

Skills

Restaurant Server

Bartending

Mixology

References available upon request.