

# BARBACK RESUME EXAMPLE

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## SUMMARY

Highly energetic, friendly barback and server with 4+ years of experience building rapport with customers and maintaining industry standards for safety and service. Support mixologists with excellent multitasking to provide clean bartending supplies and refine the bar setup for efficiency, based on specific bartenders' methods.

## PROFESSIONAL EXPERIENCE

CHASE HOSPITALITY GROUP, New York, NY  
Barback

*Oct 20XX–Present*

- Retain good coordination within the establishment by stocking the bar with liquor, ice, glasses, beer, soda, fruit juices, and other supplies to support the bartender
- Test and participate in approving new mixed drinks recipes, contributing to a 20% increase in sales within 2 months through 5 new drinks recipes that became big hits
- Handle customer concerns, cashier duties, and liquor and wine inventory worth \$2,000+
- Increased clientele by 10% by establishing rapport with new customers and offering excellent service

SEKEND SUN, New York, NY  
Kitchen Assistant/Busser

*Sept 20XX–Sept 20XX*

- Ensured excellent service in a fast-paced environment by executing food preparation tasks, such as assembling appetizers, prepping cold dishes, and cutting salads
- Processed 20+ orders and vendor transactions using digital POS
- Preserved a hygienic environment for staff and customers by establishing routine checks of equipment, tableware, and food & beverage post
- Proposed creating more room for buss staff and servers to maneuver by moving 5 tables to an outdoor seating area, which reduced staff accidents by 50%

## EDUCATION

ROCHESTER INSTITUTE OF TECHNOLOGY, Rochester, NY  
Associate of Applied Science in Hospitality and Tourism Management,  
GPA: 3.7/4.0

*August 20XX*

## CERTIFICATIONS

- Food Safety Manager Certification (StateFoodSafety)
- Alcohol Training Awareness Program (ATAP)

## ADDITIONAL SKILLS

- Proficient in Microsoft Office (Word, Excel, Access, and PowerPoint) and Plexis POS
- Sanitizing and using mixology tools, such as cocktail shakers, cocktail strainers, and ice flakers

