

Brittany Bennet

Micro-Roaster Barista

Boulder, CO | (123) 456-7890 | email@example.com | LinkedIn | Portfolio

Micro-Roaster Barista with extensive knowledge of small-batch roast profiles and direct trade sourcing. Two years in a boutique roastery tasting room, adept at educating customers on bean origins and roast levels.

KEY SKILLS

- Cupping & flavor profiling
- Customer education
- Sensory evaluation
- Direct trade knowledge
- Retail sales growth

PROFESSIONAL EXPERIENCE

Roastery Tasting Room Barista | June 2021 – Present
BeanLine Roasters, Boulder, CO

- Lead daily tastings of 5+ roast profiles, educating 50+ visitors weekly
- Assist the roastmaster with sample cupping and flavor note documentation
- Manage retail bean sales, contributing to a 25% year-over-year increase

Barista | September 2019 – May 2021
Campus Café, Boulder, CO

- Prepared espresso and manual brews, achieving a 98% satisfaction rate
- Assisted in inventory planning for seasonal single-origin releases
- Trained interns on roast identification and sensory evaluation

EDUCATION

Bachelor of Science in Food Science
University of Colorado Boulder, Boulder, CO May 2019

CERTIFICATIONS

- Sensory Skills Certificate, Coffee Quality Institute | August 2021