



FRANK RIVERA

Fine-Dining Barista

CONTACT



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email@example.com



LinkedIn | Portfolio



San Francisco, CA

KEY SKILLS

- Pour-over & presentation techniques
- Guest engagement & hospitality
- Menu pairing development
- Quality assurance
- Fine-dining compliance

CERTIFICATIONS

- ServSafe Food Protection Manager, National Restaurant Association, November 2020

ABOUT ME

Fine-Dining Barista with four years of crafting specialty coffees in upscale restaurant settings. Expert in latte art presentation, guest service, and maintaining rigorous cleanliness standards. Commended for enhancing the beverage program and elevating guest experience.

PROFESSIONAL EXPERIENCE

Fine-Dining Barista

La Petite Table, San Francisco, CA | September 2021 - Present

- Curated an artisanal coffee pairing menu, driving a 20% increase in after-dinner beverage sales
- Delivered table-side pour-over service, receiving a 4.9-out-of-5 average guest rating
- Maintained 100% compliance with fine-dining service standards and health regulations

Barista

Café Moderne, San Francisco, CA | June 2018 - August 2021

- Executed complex beverage orders for 200+ guests per service shift with zero errors
- Implemented a "coffee flight" tasting program, boosting premium drink purchases by 15%
- Trained front-of-house staff on coffee knowledge and pairing recommendations

EDUCATION

Certificate in Culinary Arts

Le Cordon Bleu, Paris, France | May 2017