





Russell James

Bakery Café Barista

Bakery Café Barista blending coffee craft with fresh pastry service. Four years in bakery-café environments, proficient in pairing beverages with baked goods and upselling bakery specials.

CONTACT

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-  Portland, OR

KEY SKILLS

- Beverage & pastry pairing
- Combo-upsell strategies
- High-volume drink prep
- Display restocking
- Bakery collaboration

PROFESSIONAL EXPERIENCE

August 2019 - Present

Barista, Flour & Beans Bakery Café | Portland, OR

- Pair coffee drinks with bakery items, increasing combo sales by 22%
- Steamed milk and pulled espresso for 150+ lattes per day with 96% customer satisfaction
- Assisted bakers during peak prep hours, ensuring café opening readiness

May 2017 - July 2019

Barista, Sweet Crumb Café | Portland, OR

- Prepared espresso and drip coffee, maintaining 99% drink accuracy
- Developed "morning pastry flight" concept, boosting morning-shift revenue by 15%
- Managed café display cases and restocked packaged goods

EDUCATION

Certificate in Baking & Pastry Arts

Oregon Culinary Institute, Portland, OR | May 2017

CERTIFICATIONS

- ServSafe Food Handler, National Restaurant Association, August 2018