

TN

CONTACT INFORMATION

 (612) 805-7723

 priya.kothari@example.com

 Minneapolis, MN 12345

EDUCATION

- SCA Barista Skills Intermediate Certification, Specialty Coffee Association, 2019
- SCA Brewing Foundation Certification, Specialty Coffee Association, 2018
- B.A. English, University of Wisconsin-Madison, 2016

KEY SKILLS

- Slayer, La Marzocco Strada, and Linea PB
- Pressure profiling and flow control
- Espresso dialing with refractometer (VST)
- Pour-over: V60, Chemex, Kalita, AeroPress
- Free pour latte art (rosetta, swan, tulip stacks)
- Cupping protocols and SCA score sheets
- Wholesale account calibration and training
- Bar workflow design and SOP writing
- Inventory, ordering, and waste tracking
- Toast and Square POS

Timothy Nguyen

Barista Resume

ABOUT ME

Specialty barista and shift lead with 9 years in independent cafes and one roaster-owned flagship. Built training programs, ran wholesale espresso calibrations, and competed regionally in latte art. Comfortable owning bar, ordering, and floor coaching across teams of 6-14.

PROFESSIONAL EXPERIENCE

Shift Lead Barista | Foundry Roasters Flagship, Minneapolis, MN
2021 – Present

- Lead 8-person bar team across morning and midday shifts, posting average ticket times of 3:42 against a 5-minute target
- Own espresso dialing for 3 rotating single origins and the house blend, retasting every 90 minutes during weather swings
- Built a 22-page barista training manual now used at all 4 Foundry locations
- Run weekly wholesale calibration visits to 6 restaurant accounts, adjusting grind and dose on site
- Cut milk waste roughly 18% by switching to a smaller secondary pitcher and revising steaming SOP

Barista | Halcyon Coffee Bar, Minneapolis, MN
2018 – 2021

- Worked bar and counter through 600+ daily transaction days on a Slayer 2-group
- Placed 4th at the 2020 Midwest Regional Latte Art Throwdown
- Trained 9 new baristas using a structured 4-week ramp with weekly skill checks
- Took over pastry and milk ordering on Mondays, holding waste under 3% of weekly food cost

Barista | Birchwood Espresso, St. Paul, MN
2016 – 2018

- Opened cafe 5 days a week, including brewer calibration, pastry case setup, and patio prep
- Built regular guest book of 60+ named customers within first 6 months
- Handled cash and Square deposits totaling around \$9,200 in weekly sales
- Trained on manual espresso (La Marzocco Strada MP) and pressure profiling

Barista (Part-Time) | Linden Street Cafe, Madison, WI
2015 – 2016

- First specialty coffee job, pulled shots and learned milk steaming on a Rocket R58
- Closed 3 nights a week, including deep clean of group heads, steam wands, and bar mats
- Helped redesign drink menu with 4 new seasonal lattes

- Team scheduling and coaching
- ServSafe Food Handler