



Megan Baptiste

Bar Lead

Organized 11 promotional events over 14 months, generating \$3,310 in combined promotion-night sales while setting drink-build performance standards for 9 bartenders and barbacks. Reduced peak ticket times from 7 minutes to 4.3 minutes by pre-batching high-volume cocktails.



Kearney, NE 12345



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KEY SKILLS

- Toast POS
- Bartender
- 7Shifts
- FIFO Inventory Rotation
- Cash Handling and Reconciliation
- Beverage Menu Planning
- Staff Training and Scheduling
- State and Local Alcohol Service Requirements
- Event Coordination
- Waste Tracking and Reduction

PROFESSIONAL EXPERIENCE

BAR LEAD | SANDHILL CRANE TAPROOM, KEARNEY, NE 2024 – PRESENT

- Organized 11 promotional events over 14 months, including trivia nights and seasonal tastings, generating \$3,310 in combined promotion-night sales.
- Reduced average ticket time at peak from 7 minutes to 4.3 minutes by repositioning garnish trays and pre-batching high-volume cocktails.
- Established drink-build performance standards for 9 bartenders and barbacks, running weekly tastings to verify spec compliance.

BARTENDER | PLATTE RIVER SOCIAL HOUSE, GRAND ISLAND, NE 2023 – 2024

- Served 65 to 90 guests per shift, entering orders and processing payments through Toast POS with a cash variance under \$1.50 per close.
- Assisted with biweekly inventory counts across 118 SKUs, helping reduce product waste from \$870 to \$714 per month.
- Cleared tables, restocked glassware, and prepared garnishes during off-peak windows, keeping the bar floor-ready for 3 concurrent event bookings.

EDUCATION

- AAS in Hospitality Management and Culinary Arts
Central Community College, Hastings, NE | 2021 – 2023