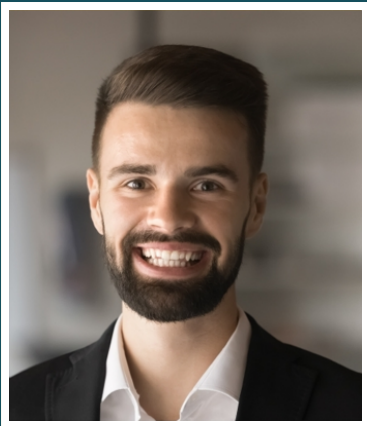




Kenji Falk

Assistant Bar Manager

Bar operations professional with 6 years of experience who builds rapport with local regulars and upsells premium pours. Reduced stockout incidents by 36% by setting par levels for 147 SKUs and scheduling twice-weekly vendor deliveries through BevSpot, while onboarding bartenders and barbacks and reconciling nightly cash deposits.

PROFESSIONAL EXPERIENCE

Assistant Bar Manager | 2023 - Present Bridger Creek Tavern Group, Livingston, MT

- Reduced stockout incidents by 36% within 8 months by setting par levels for 147 SKUs and scheduling twice-weekly vendor deliveries through BevSpot.
- Increased customer foot traffic by 39% over 10 months by launching a Saturday afternoon happy hour and partnering with nearby hotels to distribute bar menus to guests.
- Counted cash drawers and prepared nightly bank deposits averaging \$4,640, reconciling receipts against Toast POS reports each morning.
- Directed onboarding for 14 new bartenders and barbacks per year, running 3-day training modules on FIFO rotation and state and local alcohol service requirements.

Lead Bartender | 2021 - 2023 Yellowstone Bend Brewing Co., Bozeman, MT

- Maintained food and equipment inventories for a 38-tap draft system, logging counts in BevSpot and flagging reorder points 48 hours before projected stockouts.
- Increased customer foot traffic by 28.9% over a 6-month winter season by coordinating prix-fixe pairing dinners with the kitchen team.
- Resolved personnel scheduling conflicts for a staff of 11, reducing uncovered shifts from 6 per month to 1.

Bartender | 2020 - 2021 Gallatin Range Distillery Lounge, Belgrade, MT

- Processed 85 to 120 guest transactions per shift using Aloha POS, balancing the register to within \$3 each close.
- Tracked spirits and garnish inventory records daily, cutting stockout incidents from 9 per quarter to 6 within the first 5 months.
- Trained 4 new hires on drink builds, glassware standards, and ID verification procedures over a 2-week orientation period.

CERTIFICATIONS

- ServSafe Food Protection Manager Certification, National Restaurant Association, 2021

CONTACT INFORMATION

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 Livingston, MT 12345

EDUCATION

- AAS Applied Business
2018 - 2020
Montana State University Billings,
Billings, MT

KEY SKILLS

- Toast POS
- BevSpot
- Aloha POS
- FIFO Inventory Rotation
- Vendor Negotiation
- Cash Handling and Reconciliation
- Staff Scheduling
- P&L Analysis
- State and Local Alcohol Service Requirements
- Menu Pricing