

 (555) 789-6543

 daniel.thompson@email.com

 Denver, CO

EDUCATION

Associate of Business Management

Front Range Community College,
Westminster, CO

Graduated: 2014

SKILLS

- Staff Training & Development
- Customer Service Excellence
- Inventory Control
- Event Planning
- POS Systems (Toast, Square)
- Financial Reporting
- Conflict Resolution

DANIEL THOMPSON

BAR MANAGER

PROFESSIONAL SUMMARY

Experienced bar manager with 10+ years of hands-on leadership in fast-paced establishments. Proven track record of improving customer satisfaction and driving revenue growth through strategic planning and operational efficiency. Skilled in staff management, inventory control, and compliance with health and safety standards.

EXPERIENCE

- June 2018 - Now

Bar Manager

The Blue Moon Tavern / Denver, CO

- Oversee daily operations of the 250-seat bar, managing a staff of 15.
- Increase revenue by 20% year-over-year by implementing seasonal promotions and themed events.
- Develop a comprehensive training program, reducing staff turnover by 30%.
- Optimize inventory management, cutting waste by 15% and maintaining par levels for high-demand items.
- Ensure compliance with all local and state regulations, including alcohol service safety.

- May 2014 - May 2018

Assistant Bar Manager

Stoney's Bar & Grill / Denver, CO

- Supported the bar manager with scheduling, inventory, and training of new hires.
- Coordinated with local breweries for special events, driving a 15% increase in foot traffic.
- Managed POS system and handled cash deposits, accurately balancing sales records.

KEY ACHIEVEMENTS

- 2018 - Now / Bar Management
 - Reduced monthly operational costs by 10% by introducing an automated inventory system.
 - Successfully launched two new locations of The Blue Moon Tavern.
 - Recognized as "Manager of the Year" in 2022 for improving staff performance and customer retention.