

# Kennedy Roberts

Professional summary

Experienced Bartender and Waitress with a strong background in cocktail preparation and customer service in fast-paced, high-volume bar settings. Passionate about delivering exceptional guest experiences, balancing multiple tasks effectively, and creating a memorable atmosphere for all patrons.

Experience

## Bartender Waitress

June 2022 - Now  
The Aviary / Chicago, IL

- Prepare and serve a variety of cocktails, beer, and wine while ensuring impeccable customer service in a trendy, high-end bar.
- Juggle both bartending and waitstaff duties, efficiently delivering food and beverages to guests seated at both the bar and dining tables.
- Provide tailored recommendations for drinks and food pairings based on guest preferences, enhancing the overall dining experience.
- Maintain cleanliness and organization of the bar area and ensure that stock is replenished throughout each shift.




## Bartender

March 2020 - May 2022  
The Signature Room / Chicago, IL

- Prepared and served a diverse range of alcoholic beverages in an upscale bar, catering to both casual and sophisticated guests.
- Provided expert recommendations on wines, spirits, and cocktails, consistently delivering tailored suggestions to suit customer preferences.
- Maintained a high level of guest satisfaction by addressing concerns promptly, ensuring a friendly and approachable service style.

Additional Information

- **Availability:** Flexible schedule, including nights, weekends, and holidays.
- **Interests:** Passionate about mixology, learning about the latest cocktail trends, and exploring new culinary experiences.

 (312) 123-4567  
 kennedy.roberts@gmail.com  
 United States, Chicago, IL

Education




























### Certification in Bartending

Chicago Bartender School  
Graduated: April 2020

### Certifications

- **Alcohol Awareness Training**, August 2023
- **TIPS Certified (Training for Intervention Procedures)**, December 2022

Skills

|                                      |   |
|--------------------------------------|---|
| Cocktail Creation & Recipe Knowledge |      |
| Alcoholic Beverage Knowledge         |      |
| Multitasking & Efficiency            |      |
| Upselling & Customer Engagement      |      |
| Conflict Resolution                  |      |
| POS System & Cash Handling           |      |
| Food Pairing Knowledge               |      |