

Jisoo Barnett

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SUMMARY

Early career bartender candidate with more than one year of part time hospitality experience supporting **beverage service**, guest interaction, food orders, cash transactions, and event operations. Prepares beverages from standardized recipes, follows measured pours and garnish instructions, and keeps service consistent during busy programs. Welcomes guests, clarifies preferences, recommends menu options, and maintains attentive service from order through completion. Trained in **responsible alcohol service**, age verification, food safety, sanitation, personal hygiene, bar stocking, and **point of sale** workflows. Comfortable learning **Aloha Point Of Service System** procedures, adapting priorities during changing guest demand, and communicating clearly with supervisors and teammates. Available for days, nights, weekends, holidays, variable shifts, extended standing, and safe movement of supplies up to 40 pounds.

EXPERIENCE

Part Time Beverage Service Attendant

January 2026 - September 2026

Campus Event Services

St. Louis, MO

Supported beverage and **guest service** for concerts, receptions, and evening programs. Managed recipe based preparation, order communication, supervised alcohol service, transactions, supply readiness, and sanitation within busy event settings.

- Prepared measured beverages from recipes, preserving consistent presentation during busy campus events.
- Greeted guests and clarified **food orders**, keeping service moving during concerts and receptions.
- Verified age credentials before supervised alcohol service, following responsible service procedures.
- Processed cash and card transactions through **point of sale** workflows, correcting errors before closeout.
- Restocked beverages, cups, ice, garnishes, and supplies between demand peaks for smoother service.
- Sanitized counters, tools, and guest areas throughout shifts, following **food safety** procedures.

Hospitality Beverage Service Trainee

August 2025 - December 2025

St. Louis Community College

St. Louis, MO

Completed supervised **beverage service** simulations covering order taking, recipe execution, guest communication, transaction accuracy, inventory checks, sanitation, and safe service practices in timed hospitality exercises.

- Prepared mixed and nonalcoholic beverages from written recipes during timed practical assessments.
- Entered food and beverage orders in a simulated **point of sale** system with accurate records.
- Split checks and corrected transaction errors while practicing dependable **cash handling** procedures.
- Recommended menu options from guest preference scenarios using flavor and ingredient knowledge.
- Built opening and closing stock checklists for beverages, glassware, garnishes, and sanitation supplies.
- Demonstrated safe supply movement, extended standing, surface **sanitation**, and **personal hygiene** practices.

PROJECTS

Campus Event Beverage Readiness 📅 2026

Worked with event teammates on supply readiness, service checklists, and guest flow. Shared practical observations after each program, helping create calmer stations and more consistent beverage service.

LEADERSHIP & AWARDS

- Hospitality Program Service Excellence Recognition, 2026
- Dean's List, Spring 2026
- Campus Events Volunteer Team, Shift Coordinator, 2026

EDUCATION

Certificate in Hospitality and Food Service

2026

St. Louis Community College GPA: 4.0

St. Louis, MO

Coursework: Beverage preparation, food safety, guest service, cash handling

CERTIFICATIONS

- Responsible Beverage Service Fundamentals 📅 2026
- Food Safety Basics 📅 2026

TECHNICAL SKILLS

- **Beverage Service:** Standard recipes, measured pours, garnish preparation
- **Point Of Sale:** Aloha POS, order entry, transaction corrections
- **Cash Handling:** Cash payments, card payments, check splitting
- **Alcohol Service:** Age verification, responsible service, supervised service
- **Food Safety:** Food safety guidelines, sanitation, personal hygiene
- **Inventory Control:** Bar stock, supply checks, inventory organization
- **Guest Service:** Order taking, menu recommendations, guest support
- **Service Operations:** Opening checklists, closing procedures, service checklists
- **Workplace Safety:** Safe lifting, supply movement, safe work practices
- **Communication:** Verbal communication, written communication, supervisor reporting
- **Event Hospitality:** Concert service, reception service, lounge service

SKILLS

- | | | | |
|------------------------|--------------------|-------------------------|-----------------------|
| • Beverage preparation | • Age verification | • Transaction accuracy | • Sanitation |
| • Guest service | • Bar stocking | • Point of sale systems | • Personal hygiene |
| • Food orders | • Menu knowledge | • Aloha POS | • Variable shift work |
| • Alcohol service | • Cash handling | • Food safety | |

PROFESSIONAL AFFILIATIONS

- Campus Events Volunteer Team, Shift Coordinator, 2026
- Hospitality Student Peer Practice Group, Member, 2025 to 2026

LANGUAGES

- English (Native)
- Korean (Proficient)

ADDITIONAL INFORMATION

Work Status : Authorized to work in United States. No sponsorship required.

REFERENCES

AVAILABLE ON REQUEST