

Trudie Lifland

Bartender

Profile

I am a highly experienced bartender with over 6 years of experience in some of the most popular bars and nightclubs in town. I have a proven track record of being able to make drinks quickly and efficiently while keeping up with a fast-paced environment. I know how to keep customers happy by providing them with excellent service, including remembering their names and favorite drinks. I am also proficient at handling money and managing inventory. In addition to my bartending skills, I have basic cooking skills that come in handy when making food orders for customers

Employment History

Bartender at Dave & Buster's (Texas)

May 2022 - Present

- Served 30 guests in one night with a forced smile and forgoes bathroom break.
- Upsold 3 bottles of champagne to party goers celebrating a bachelor/bachelorette party.
- Created 10 drinks off the menu including 6 variations of martinis.
- Experienced 0 spillage incidents throughout entire shift while carrying up to 4+ cocktails at once.
- Trained 2 new bartenders on company policies, procedures, and Drink Recipes.

Bartender at Buffalo Wild Wings (Minnesota)

Jul 2016 - Apr 2022

- Developed cocktails for celebrity guests including Ava Gardner and Frank Sinatra.
- Managed a team of bartenders while maintaining inventory and budget.
- Opened and closed the bar biweekly, created shift schedules for staff.
- Train new bartenders in alcohol safety and mingling with customers.
- Upsell drink specials to 15% of total customers.

Certificates

ITSS.4 - Intermediate Alcohol Server Training (Intermediate)

Nov 2020

ATAP-E – Advanced Bartender and Waitress Trainer Evaluation Program Certificate of Excellence (Advanced)

Mar 2019

BASSETT – Beverage Alcohol Servers Seduction Education & Training certificate program

Apr 2017

✉ trudie.lifland@gmail.com

☎ 134-435-0845

📍 3337 Woodpark Court,
Montgomery, AL 36116

Education

Associate's Degree at Florida State University, Tallahassee, FL

Aug 2011 - May 2016

I learned how to make and serve drinks, as well as manage a bar.

Links

[linkedin.com/in/trudielifland](https://www.linkedin.com/in/trudielifland)

Skills

Mixology

Bartending techniques

Alcohol knowledge

Customer service skills

Memory and multitasking abilities

Inventory management

Cocktail creation

Languages

English

Japanese