

Kevin Diaz

15951 El Soneto Dr., Whittier, CA 90603
(562) 322-4861 • kevindiaz4861@gmail.com

I am an entry level bartender with some experience under my belt. My experience has prepared me for a fast paced, high volume environment. I strive to learn as much as possible and advance my craft as a bartender.

CERTIFICATIONS

BarSmarts (Professional)

In Progress

BarSmarts (Basics)

August 26, 2023

California Responsible Beverage Service Training

April 2023 - April 2026

Verification #: 17bf83-jcb44jb

California Food Handlers

February 2023 - February 2026

Verification #: 16i0fh-jbccbi3

EXPERIENCE

GEN KOREAN BBQ HOUSE, (Bartender)

Cerritos, CA (March 2023–Present)

Reference: Christopher Perez (Manager) **Phone:** (702) 772-4639

- Provides exceptional customer service in a fast-paced Korean barbeque restaurant, serving diverse beverages.
- Demonstrates proficiency in utilizing a wide array of alcohol types, mixers, and garnishes to create unique and flavorful drinks.
- Collaborates with bar and kitchen teams for smooth operations during high-demand periods.
- Engages with customers, offering recommendations based on their taste preferences, creating an inviting and customer-centric environment.
- Trains new bartenders in cocktail preparation, alcohol knowledge, and customer interaction, contributing to a cohesive and skilled team.
- Manages inventory and maintains cleanliness and adherence to health and safety regulations.
- Serves an estimated average of 900+ beverages a shift with speed, accuracy, and efficiency alone and without a barback.

Knott's Berry Farm Hotel, (Seasonal Reservations Agent)

Buena Park, CA (Summer 2019)

- Interacted with and assisted guests in a friendly and attentive manner through various channels, including phone, email, chat service, and in-person interactions, providing detailed information and recommendations about hotel and park facilities.
- Managed phone and email reservation systems, ensuring seamless operations for regular bookings and large-scale events.

EDUCATION

Southern California Bartending School, (<https://socalbarschool.com>)

Anaheim, CA (August 2023)

- Completed an intensive program covering cocktail techniques, alcohol knowledge, responsible serving, and customer service skills.
- Participated in bar scenarios, honing multitasking abilities, and handling high-volume periods.
- Required to learn 100+ recipes in two weeks.

BIOLA University (Bachelor of Science in Applied Physics)

La Mirada, CA (May 2023)

SKILLS

- Fast Paced
- Works Well Under Pressure
- Effective Communication (written & verbal)
- High Attention to Detail
- Customer Engagement
- Effective Time Management
- Adaptable/Flexible
- Strong Leadership and Teamwork
- Logical/Analytical Thinking and Problem Solving
- Familiar with Revel POS
- Glassware Selection