

Zachary S Mitchell

Bartender

Contact

(681) 203-0766

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32552 Alipaz Street
Unit 3B
San Juan Capistrano, CA
92675

Skills

- Excellent Customer Service Skills
- Knowledge of a variety of drink recipes and techniques
- Ability to be creative with new recipes or substitutes
- Superb at deescalation
- Effective problem solving skills
- Enthusiastic and detail oriented
- Physical endurance, stamina & strength
- Responsible service of alcohol standards

Certification and

Education

TIPS California RBS
program

- CA-000027253155
- Exp. 11/29/25

Ohio University 2008-2011

- Associates in Technical Studies

References provided on demand

About Me

Professional Bartender with 3+ years of on-premise experience at fast paced restaurants & bars with a high level of knowledge of both modern and classic cocktail recipes. I am a highly motivated and organized hospitality professional with the drive to exceed expectations. I am currently seeking a position to utilize my knowledge, and passion of Southern California's hospitality industry. I have an eclectic work background, the following work history will be specific to the hospitality industry. I would be more than happy to provide a more extensive history into my professional life.

Work History & Responsibilities

Mayfield Restaurant + Market, San Juan Capistrano, CA (2023-Present)

- Greet & respond to all guest in a friendly and efficient manner.
- Mix & garnish all house beverages according to house portion control standards.
- Check guest for proper identification to serve alcoholic beverages in accordance federal, state, local laws & company regulations.
- Collect and accurately process payment from guest using our point-of-sale
- Accurately stock and maintain bars par stock levels, in addition to assisting the bar manager in weekly inventory.
- Cook, juice, cut, store and ensure product quality beverage related perishables.
- Respond professionally to inebriated guest & and if needed, able to superbly deescalate the situation

Key Achievements

- Increased June revenue by inventing the "Citrus Paradisi", a charity cocktail that included rum, italics, citrus, and crafted lemon-thyme simple syrups. A portion of the sales went to benefit survivors of human trafficking.
- Increased December revenue by inventing "Bonaparte's Retreat", another charity cocktail that was a cognac milk punch which included Genepi, and crafted apple cinnamon syrup. A portion of the sales went to less fortunate families in the area to provide Christmas gifts. .

Past Bartending Experience

Outer Reef, Dana Point, CA (2022-2023)

Mi Casa, Costa Mesa, CA (2021-2022)

Knolls, Laguna Woods, CA (2021)

Ale House, Huntington , WV (2015-2017)

