



Johnisha Ford

BARTENDER

☎ 310-489-3120

✉ Johnishaford@yahoo.com

📍 16235 Via Ultimo Moreno Valley

SKILLS

- Craft Cocktail Creation & Presentation
- Guest Experience & Relationship Building
- Team Leadership & Staff Training
- POS Systems & Money Handling Accuracy
- Food Safety & Sanitation Compliance
- Conflict Resolution & Problem Solving
- Time Management & Multitasking
- Adaptability in Fast-Paced Environments
- Positive Attitude & Team Morale Support
- Self-Motivation & Initiative
- Leadership by Example

EDUCATION & CERTIFICATIONS

Bartending Certification – Riverside School of
Bartending

Serv-Safe Alcohol Certification – Current

California Food Handlers Card – Current

RBS Certification – Current

High School Diploma – Rancho Verde High
School, 2011

DYNAMIC AND HIGHLY MOTIVATED HOSPITALITY PROFESSIONAL WITH 10+ YEARS OF EXPERIENCE IN HIGH-VOLUME BARTENDING, CUSTOMER SERVICE, AND TEAM LEADERSHIP. CERTIFIED IN BARTENDING, FOOD SAFETY, AND ALCOHOL SERVICE WITH A STRONG BACKGROUND IN CRAFT COCKTAIL PREPARATION, STAFF TRAINING, AND GUEST SATISFACTION. ADEPT AT CREATING EXCEPTIONAL CUSTOMER EXPERIENCES WHILE MANAGING OPERATIONAL EFFICIENCY AND TEAM DYNAMICS. KNOWN FOR A CONSISTENTLY POSITIVE ATTITUDE, STRONG SELF-STARTING MINDSET, AND NATURAL LEADERSHIP QUALITIES THAT INSPIRE TEAM SUCCESS. SEEKING TO LEVERAGE MY SKILLS IN A FAST-PACED, CUSTOMER-FOCUSED ENVIRONMENT.

PROFESSIONAL EXPERIENCE

Bartender

The State – Riverside, CA | Nov 2023 – Apr 2025

- Specialized in curated whiskey drinks, showcasing mixology skills tailored to a sophisticated menu.
- High-Volume Bartending: Handling busy shifts efficiently with precision and speed, especially during peak nights and events.
 - Cleanliness & Compliance: Following all sanitation, alcohol service, and food safety protocols under pressure.
- Collaboration with FOH/BOH: Communicating with kitchen and service staff to maintain seamless guest service.

Lead Server/Bartender

Don Orange Tacos – Redlands, CA | Jun 2017 – Jun 2024

- Maintained high-volume service with craft cocktails while upselling effectively.
 - Supervised team members to ensure smooth service.
- Coordinated between FOH and BOH, introduced successful menu specials.
- Displayed strong ownership and leadership during busy shifts.

DLS Events Staffing (2018–Present)

High-volume concerts, festivals, raves, and private events
Exceptional guest experiences
Cash handling accuracy
Strong beverage sales