


Kerry Swensen

Bar Manager

A diligent Bar Manager with 2 years of experience adept at overseeing daily operations, staff management, and revenue generation. Proficient in maintaining inventory levels, implementing effective marketing strategies, and ensuring exceptional customer service. Demonstrates strong leadership and communication skills, fostering a positive and efficient work environment. Committed to driving business growth and enhancing overall guest experiences.

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1234 Maple Street, Milwaukee, WI 53202 

Education

Diploma in Hospitality Management at University of Wisconsin-Stout, Menomonie, WI

Sep 2017 - May 2021

Relevant Coursework: Hospitality Operations, Food and Beverage Management, Event Planning, Customer Service, Marketing and Sales, Financial Management, Human Resource Management, and Hotel Administration.

Links

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

Skills

Mixology

Inventory Management

Staff Training

Customer Service

Financial Planning

Marketing Strategies

Conflict Resolution

Employment History

Bar Manager at The Old Fashioned, WI

May 2023 - Present

- Successfully increased overall bar revenue by 20% within the first year of management by implementing effective marketing strategies, streamlining operations, and enhancing customer experience at The Old Fashioned, WI.
- Developed and executed a comprehensive training program for new bartenders, resulting in a 30% reduction in employee turnover and a 25% increase in overall staff efficiency and performance.
- Implemented a new inventory management system that led to a 15% reduction in wastage and a 10% decrease in operating costs, contributing to an overall increase in profitability for The Old Fashioned, WI.
- Expanded the bar's signature cocktail menu by introducing 10 new innovative drinks, leading to a 12% increase in cocktail sales and a 5% increase in overall customer satisfaction ratings.

Assistant Bar Manager at The Tippy Cow, WI

Aug 2021 - Apr 2023

- Implemented a new inventory management system that reduced wastage by 25% and increased overall bar profitability by 15% within the first six months of implementation at The Tippy Cow, WI.
- Introduced an innovative cocktail menu that boosted sales by 35% and led to a 20% increase in overall customer satisfaction ratings within the first three months of rollout.
- Successfully organized and managed a series of high-profile events, including a local beer festival that attracted over 1,000 attendees and generated a 50% increase in revenue for the bar during the event weekend.

Certificates

Certified Bar Manager (CBM)

Mar 2022

Wine & Spirit Education Trust (WSET) Certification

Jan 2021

Memberships