

# Gary White

## Bar manager

### AREAS OF EXPERTISE

*Bar management*

*Stock management*

*Pricing strategies*

*Promoting sales*

*Client retention*

*Preparing budgets*

*Cocktail managing skills*

*Facilities management*

*Event planning*

### PROFESSIONAL

*NVQ in Hospitality and  
Catering  
(City & Guilds)*

### PERSONAL SKILLS

*Sales driven*

*Charismatic*

*Smart & presentable*

*Entrepreneurial*

### PERSONAL DETAILS

*Gary White  
34 Made Up Road  
Coventry  
CV66 7RF*

*T: 02476 000 0000*

*M: 0887 222 9999*

*E: [gary.w@dayjob.co.uk](mailto:gary.w@dayjob.co.uk)*

*DOB: 12/09/1985*

*Driving license: Yes*

*Nationality: British*

### PERSONAL SUMMARY

A confident, highly resourceful and reliable bar manager with an in depth understanding of the bar, restaurant and hospitality industry. Possessing the required communication skills and flair needed to attract customers, drive sales and develop a business. Flexible in the ability to adapt to challenges when they arise while remaining aware of professional roles and boundaries. Having an approachable, cheerful and friendly personality and a proven ability to ensure that a customers experience is always relaxing and enjoyable.

Now looking for a new & challenging managerial position, one which will make best use of my existing skills & experience and also further my personal development.

### WORK EXPERIENCE

***Fashionable Restaurant & Bar – Coventry***  
BAR MANAGER      June 2008 - Present

Responsible for the smooth running of the Bar & its business performance. Maintaining high standards of spirits & wines, food, service, health and safety and helping to deliver best service to customers at all times.

#### ***Duties:***

- Inspiring bar staff to deliver prompt, friendly and efficient service at all times.
- Providing day-to-day support to the Retail Area Managers.
- Daily Stock Control and full weekly audit.
- HR responsibilities including recruitment, training and development of staff.
- Organising the daily rota and duties.
- Responsible for management of brand standards, stock rotation & cashing up.
- Analysing data and drawing conclusions for the business.
- Daily and weekly reconciliation of sales/ end of week/ payroll.
- In-depth understand of measurements and weights of drink levels.
- Managing a team of 12 permanent and also casual bar staff & supervisors.
- Working with the Hospitality Manager in coordinating & planning for big events.
- Re-evaluating the beverage & wine list offered, highlighting trends & new products to managers.

### KEY SKILLS AND COMPETENCIES

- Confident and articulate when communicating with customers.
- A deep understanding of food hygiene and health and safety issues.
- Strong customer-facing skills.
- Ability to present and persuade in an articulate fashion.
- Knowledge of food, drink and retail development/ implementation.
- Having a detailed knowledge & understanding of cocktails, wines and champagnes.

### ACADEMIC QUALIFICATIONS

BSc (Hons)      International Hospitality Management  
***Nuneaton University      2005 - 2008***

A levels:      Maths (A) English (B) Technology (B) Science (C)  
***Coventry Central College      2003 - 2005***

**REFERENCES** – Available on request.

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