

# OPAL PEELE

*Barista*

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☎ (123) 456-7890

📍 San Francisco, CA

🌐 [LinkedIn](#)

## EDUCATION

High school diploma

**Abraham Lincoln High School**

📅 2006 - 2010

📍 San Francisco, CA

## SKILLS

- Verbal Communication
- Bilingual (Spanish)
- Sales
- Multi-tasking
- Teamwork
- Critical Thinking
- Relationship-building

## CAREER OBJECTIVE

People-focused and bilingual team player excited to offer a background of 9 years of top-of-the-line barista service. Eager to grow friendly and professional relationships with guests and coffee team to increase Dutch Bro's mafia base and provide guests with a moment of special the broista way.

## WORK EXPERIENCE

Barista

**The Well**

📅 2016 - current

📍 San Francisco, CA

- Created coffee orders, and cleaned and maintained espresso machines, coffee grinders, and blenders
- Conversed with guests, helping Spanish-speaking customers with drink suggestions, orders, and transactions
- **Memorized 100+ combinations** for coffee, tea, and energy drinks, and fulfilled unique customer requests accurately
- **Sold 6% more seasonal drinks** than coworkers, encouraging customers to try new combinations
- Prepared and baked pastry recipes during morning shifts
- **Earned 32 positive comments** from customers reviewing the shop on Yelp, Tripadvisor, and Google Reviews

Barista

**Birch Coffee**

📅 2013 - 2016

📍 San Francisco, CA

- **Welcomed and served 125+ customers** every shift, assisting with coffee, tea, and pastry orders
- Promoted loyalty card to guests, **increasing base by 9%**
- **Learned 40+ coffee drink combinations** along with the soup/salad and breakfast menu
- **Trained 4 employees** to craft custom drinks, process transactions, and perform maintenance on appliances
- Maintained restroom cleanliness, cleared debris from alley, and disposed of trash and recycling

Server

**Red Lobster**

📅 2011 - 2013

📍 San Francisco, CA

- Interacted with guests while taking accurate food and drink orders, and **checked in 3 times during meals**
- **Increased check size by 8%** on average by recommending appetizers, desserts, and top-shelf alcohol
- Provided efficient service for up to **5 tables at a time**
- **Served beverages within 2 minutes** of taking orders, and **brought food out within 90 seconds** of kitchen's bell
- Bussed, sanitized, and prepared tables and booths by refilling condiments and setting tables