

# IVAN A. BRETON

BARTENDER – Houston, Texas 77057

PH: 281-777-5587

Email: [IvanA.Breton@gmail.com](mailto:IvanA.Breton@gmail.com)

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## **PROFFESIONAL SUMMARY**

Personable Bartender with proven experience interacting with customers through elevated hospitality. Executes house drink recipes consistently in tandem with food and beverage regulations. Works busy shifts while adhering to safety, sanitation and quality standards.

## **SKILLS**

- Wine and liquor knowledge
- Mixology
- Suggestive selling
- Safe food handling procedures
- Craft cocktail preparation
- Beer and wine recommendations
- Promote sales
- Garnish drinks
- Bar restocking
- Prepare cocktails
- Pair food and wine
- Monitor alcohol service
- Cocktail list development
- Payment processing
- Customer relations

## **EXPERIENCE**

*January 2021 to May 2023*

*Mastro's Steakhouse Houston, Texas*

*Lead Bartender*

- Recommended house specials to new patrons to boost revenue.
- Verified legal drinking age of patrons through stringent ID checks.
- Utilized strong menu knowledge to recommend beverage pairings with food orders.
- Trained new bartenders in customer service, bar equipment safety and drink preparation techniques.
- Spoke with customers and recommended specials to build rapport and cultivate customer loyalty.
- Used POS system to process cash and credit card transactions.
- Increased sales by introducing new and promotional cocktail recipes.
- Conducted proper housekeeping, including inspecting bottles for purity, proper maintenance of equipment and storing foods properly.
- Conducted weekly and monthly inventories to maintain appropriate levels and replenishment schedules.
- Greeted patrons seated at bar, provided menus and memorized or recorded drink and food orders.
- Crafted beverages from well, top-shelf and specialty spirits according to menu recipes or patron requests.
- Handled customer payments, reported tip amounts and balanced cash drawers.
- Experimented with uncommon ingredients and flavor profiles to craft unique and innovative cocktail creations.
- Monitored open bar tabs, closed out bills for departing patrons and processed cash and credit transactions.
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- Remembered customer preferences and past orders, enhancing customer satisfaction and fostering sense of loyalty.
- Maintained updated knowledge of cocktail, wine and beer menus and memorized all in-house recipes.

*September 2018 to December 2020*  
*Mastro's Steakhouse Houston, Texas*  
*Barback*

- Cross-trained to back up bartender by tending bar.
- Cleaned counters, dishes, glassware, utensils and floors to maintain clean, sanitary bar and storage areas.
- Organized liquor storeroom and took inventory to determine required purchases.
- Replenished bar during service by restocking liquor and wine and installing new beer kegs.
- Refilled drink dispensers connected fresh kegs and containers to taps and pressurized drink service machinery.
- Collected empty glasses from bar, took out trash and sorted recyclables.
- Tended to spills, broken glass and clogged drains to protect staff and patrons.
- Observed bar area to restock garnish, napkins, straws and bar snacks.
- Kept stations well-stocked with utensils, napkins and condiments.
- Changed out kegs, restocked spirits and loaded refrigerators with wine and canned beverages.
- Addressed dining room spills quickly to reduce safety hazards.
- Set up tables for special events and large groups.
- Contributed to team goals by stepping in to help servers and bussers.
- Sliced and prepped garnishes and ingredients to support kitchen and bar needs.
- Responded to special requests promptly to boost customer satisfaction.
- Reset dining area tables between customers by clearing dishes, wiping down surfaces and restocking supplies.
- Cleaned and sanitized bar glassware to pristine finish.
- Cleaned bar areas and replenished supplies to support timely service.
- Maintained sanitation standards by frequently cleaning tables, buffets and high-touch surfaces.

*January 2016 to January 2018*  
*the Dogwood Houston, TEXAS*  
*Bouncer*

- Verified clear access at entrances and exits to support rapid evacuation in cases of emergency.
- Checked IDs to verify legal age of everyone entering building.
- Tracked entrance and exit figures to comply with occupancy limitations and local fire regulations.

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- Maintained safe and secure environment to protect company property and staff.
- Observed crowds for signs of criminal activity and disorder and investigated disturbances to quickly restore order.
- Patrolled building and perimeter regularly to deter unauthorized access and activities.
- Delivered warnings or documented violations of established rules and security protocols.
- Leveraged strong communication and conflict management skills to address escalated situations.
- Scanned personnel, belongings and shipments to identify dangerous items or signs of theft.
- Established and maintained strong relationships with local law enforcement agencies and personnel.
- Responded to visitor inquiries and staff assistance requests.
- Maintained updated knowledge of security processes and changes in access.
- Completed daily reports outlining regular activities and notable incidents.
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## **EDUCATION**

Lamar High School Houston, Texas

## **REFERENCES**

Available upon request