

Sydney Barnes

Rancho Cucamonga, CA 91730

sydsquidblaine@gmail.com

+1 919 884 1983

Professional Summary

Reliable team player with a friendly, positive demeanor, who enjoys interacting with customers.

Willing to relocate: Anywhere

Authorized to work in the US for any employer

Work Experience

Shift Lead

Rad Coffee Company-Riverside, CA

September 2024 to Present

- Prepared and served a high volume of specialty coffee beverages during peak hours, consistently meeting customer expectations.
- Ensuring customer satisfaction, resolving customer issues, and building customer loyalty.
- Maintaining inventory and ordering supplies.
- Ensuring safe food handling and food and beverage preparation.
- Successfully managed cash transactions and operated POS systems with accuracy and efficiency.

Shift Lead

Brewery X-Anaheim, CA

April 2018 to September 2024

- Training new and current team members on tasks.
- Handling customer issues and managing conflicts.
- Assigning duties to specific employees based on role and skills.
- Supervising employees and assisting with tasks as necessary.
- Successfully managed cash transactions and operated POS systems with accuracy and efficiency.

Server/Bartender

The Remedy Diner-Raleigh, NC

January 2016 to April 2018

- Possess a thorough understanding of the menu, including daily specials, ingredients, and potential allergens, and be able to answer customer questions and make recommendations.
- Serve food and beverages in a timely and professional manner, ensuring proper presentation and attention to detail.
- Address any customer complaints or issues professionally and escalate to management when necessary.
- Ensure the dining area is clean and tidy, including tables, chairs, and surrounding areas.
- Assist with opening and closing duties, such as setting up or cleaning tables, stocking supplies, and tidying the dining area.

- Collaborate with other staff members, including kitchen staff, bussers, and other servers, to ensure smooth and efficient service.

Server

Vino-Cary, NC

May 2013 to January 2016

- Demonstrate in-depth knowledge of the menu, including ingredients, preparation methods, and seasonal specials.
- Provide knowledgeable and confident recommendations to guests, including wine pairings.
- Effectively address guest inquiries and resolve issues promptly and professionally.
- Maintain a clean and organized work station, including setting tables and clearing plates.
- Experience with wine service and knowledge of different wine regions and varietals.

Education

High school diploma

Piedmont High School - Piedmont, OK

May 2006 to May 2010

Skills

- Negotiation
- Retail Sales
- Communication skills
- Supervising experience
- Management
- Kitchen experience
- English
- Shift Management
- Upselling
- Cash Handling
- Food safety
- Microsoft Office
- Leadership
- Marketing
- Quality Assurance
- POS
- Makeup Application