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# Eric Park

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## EXPERIENCE

### **Silky Oaks Lodge, Mossman, QLD, Australia** – *Head Bartender*

March 2024 – September 2024

- Created an original “Gin Cocktail of the Day” menu featuring a unique daily cocktail using a different local gin from Far North Queensland for each day
- Helped F&B management to create a new cocktail menu for the restaurant and bar
- Maintained inventory of spirits, juices, and fruit for the bar
- Helped restaurant floor staff on busy nights by hosting and running food and drinks
- Worked as a section waiter at the restaurant in addition to being the bartender on shift for busy breakfast and lunch shifts

### **Maha Restaurant / Bar Jayda, Melbourne, VIC, Australia** – *Lead Bartender*

September 2023 – February 2024

- Mixed and served house and classic cocktails as well as other beverages to guests
- Prepared garnishes, syrups, juices, and pre-batched cocktails for service
- Collaborated with Food and Beverage management to create new and original cocktails for the restaurant and its sister bar
- Tasked with training new bartenders
- Responsible for taking stock of inventory for liquor, beer, teas and coffees, and fruit/juices/garnishes and sending stock orders to Food and Beverage management to ensure a fully stocked bar and restaurant at all times

### **The Casino San Clemente, San Clemente, CA, USA** – *Bartender*

August 2022 – August 2023

- Mixed and served classic cocktails and other alcoholic beverages to guests following standard drink recipes
- Prepared fruit, garnishes, juices, and liquors, and restocked items as needed during service
- Broke down inside and outside bars after service, cleaned glassware and bar tools, and overall maintained a clean working environment

### **The Lost Inferno / Momoku No Usagi, San Clemente, CA, USA** – *Barback, Server*

October 2022 – June 2023

- Prepared and restocked garnishes, juices, syrups, and spirits for and during service
- Took food and drink orders from guests, and expedited and ran food and drinks to guests and made sure their needs were met promptly
- Assisted the sushi chef with making and serving handmade temaki sushi handrolls
- Bussed tables and bartop, cleaned glassware and tools, and maintained a clean environment

## EDUCATION

### **UCLA, Los Angeles, CA** – *Bachelor of Arts Degree, History*

September 2016 – May 2018

- 3.97 GPA
- Graduated with Summa Cum Laude Latin Honors