

Lucas Oliveira

Bar Supervisor

Dublin 2 · +353 87 567 8901 · lucas.oliveira@example.ie

PROFILE

Bar supervisor with four years in Dublin city centre venues serving 400+ covers on a weekend. Trained in HACCP and responsible service of alcohol. Looking for an assistant manager role in a high-volume bar or hotel.

WORK EXPERIENCE

Bar Supervisor, The Quays Bar, Dublin May 2023 to Present

- Run the main bar on Friday and Saturday nights, 400+ covers, with a team of 6
- Cash up and reconcile a €12,000 weekend take with no unexplained variances in 18 months
- Cut waste on draught by 20% by retraining pours and tightening keg rotation
- Handle door and welfare issues calmly, working with security on incident logs

Bartender, Hotel Riu, Dublin Jun 2022 to Apr 2023

- Cocktails, coffee and food service across a 90-seat hotel lounge
- Covered breakfast, lunch and late shifts as needed, including bank holidays

EDUCATION

HACCP Level 2, Environmental Health Officers Association 2023

Bachelor of Tourism Management, Universidade de São Paulo, Brazil 2017 to 2021
Recognised as Level 8 equivalent (NARIC Ireland)

SKILLS

High-volume bar service · Cocktails · Cash reconciliation · Stock rotation · HACCP Level 2 · Responsible Service of Alcohol · Portuguese (native) · English (fluent) · Spanish (conversational)

REFERENCES

Available on request.