



AAKASH MOHITE

BARTENDER

Highly skilled and customer-oriented bartender with 3 years of experience in crafting exceptional beverage experiences. Demonstrated expertise in mixology, strong customer service skills, and a passion for creating memorable moments for patrons. Proven ability to engage with customers, understand their preferences, and recommend appropriate drink options. Maintains a clean and organized bar area, effectively manages inventory, and ensures uninterrupted service. Possesses excellent communication and listening abilities, allowing for accurate understanding of customer needs. Proficient in cash handling, point-of-sale systems, and maintaining accurate tabs.

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Mumbai, Maharashtra

EDUCATION

Bar tending

Cocktail & Dreams

2018 – 2019

Bachelor in Hotel Management

Madurai Kamaraj University

2016 – 2021

EXPERTISE

- Food & Beverage
- Hotel Service
- Inventory control
- Customer Relationship
- Health & Safety
- Mixology
- Product Knowledge

LANGUAGE

- English
- Marathi
- Hindi

ACHIEVEMENTS

- Self Crafted drink in FOO Menu card

CERTIFICATES

- Proficiency in Security Training
- Survival Technique Fire Prevention & First AID
- Cocktails & Dreams

Experience

○ April 2022– Present

FOO (Asian Cuisine) | Mumbai

Bartender

- Demonstrated expertise in **crafting a diverse** range of cocktails, mocktails, and specialty drinks with **precision** and **creativity**, ensuring consistent quality and customer satisfaction.
- Provide a **positive guest experience**, interact with patrons, understanding their preferences, and recommending appropriate beverage options.
- Deliver **excellent customer relations**, building and maintaining a positive and professional relationship.
- Maintained a clean and organized bar area, stocked supplies, and managed inventory effectively to minimize waste and ensure uninterrupted service.
- Collaborated with the bar team to **develop** new drink recipes, which resulted in creating my **own crafted** drink in **FOO Menu** .

○ 2019 – 2022

Adani Lounge | Mumbai International Airport

Bartender

- Assessed customer needs and preferences to make appropriate beverage and food recommendations.
- Made every drink served and develop a **strong knowledge** of the **food menu** and upsell **additional products**.
- Recorded accurate orders, **managed cash/credit card payments**, and **maintained inventory** of beverages selection.
- Exhibited excellent client relations by anticipating needs, establishing rapport, and catering to all guests requests.

○ 2018 – 2018

Kohinoor Elite and Kohinoor Continental | Mumbai

Internship

- Assisted in **front desk operations**, including guest **check-in/out procedures**, reservations management, and responding to guest inquiries and requests.
- Provided exceptional guest services, addressing needs and concerns promptly to ensure guest satisfaction.
- **Collaborated** with housekeeping staff to oversee room cleanliness and inventory management, ensuring rooms were well-prepared for guest arrivals.
- **Supported** food and beverage operations, **managing reservations**, **coordinating** with kitchen staff, and delivering excellent customer service to guests.
- Assisted the **sales and marketing team** in promoting hotel services, conducting market research, and managing social media platforms.
- Provided general operational support, assisting with administrative tasks, participating in staff meetings, and contributing to overall efficiency.

○ 2016 – 2017

CAFE COFFEE DAY | Navi Mumbai

Internship

- Assisted in **supervising** and **coordinating** the work of cafe staff, including **training** new employees, delegating tasks, and ensuring **smooth operations** during shifts.
- Managed order and inventory processes, **monitoring stock levels**, placing orders for supplies and ingredients, and maintaining accurate records.
- Supported **cash management activities**, including cash register operations, maintaining cash flow accuracy, and ensuring adherence to financial procedures.
- Assisted in food and beverage preparation, upholding cafe standards for quality and consistency in product offerings.
- Maintained cleanliness and hygiene standards throughout the cafe, overseeing regular cleaning tasks and reporting maintenance issues promptly.