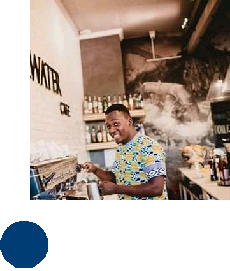
**NKOSINATHI**



**OBJECTIVE**

To enhance my professional skills, capabilities and knowledge in an organization which recognizes the value of hard work and trusts me with responsibilities and challenges.



**EXPERIENCE**

**The Holiday inn(5star) Bulawayo (the king king bean cafe)**



*24/04/2013 - 03/01/2014*



Bartender coffee barista

1)keeping the hotel cafe clean

2)opening and closing daily stocks

1. maintaining the hotel standards on coffees and drinks

4)Transferring pastries from the hotel restaurant to the cafe

1. suggesting drinks to guest
2. maintaining hygiene and and personal cleanliness

8)serving hot and cold drinks eg coffees,smoothies,teas

**The food lovers markert (market cafe)**

*22 December 2014 - 10 may 2018*



Coffee barista

Serving hot and cold beverageseg teas coffees and smoothies 2)doing mis enplace

3)stocking re stocking the bar frigdes and cabinets

4)closing and opening stocks

5)doing stock take on all moving and non moving stock

6)cleaning and back washing the coffee machine

7)ordering g and liasing with the stores department

*23/05/2018 - Currently employer*



Bartender barista

* 1. access customers needs and preferences and make recommendation

2)clean ashtrays as and when needed

3)wash glassware and utensils after each use

4)re filling the coffee bar frigdes

5)serve hot and cold drinks .speciality coffees and drinks

6)do daily stock take.. opening and closing stock

7)keeping the bar area clean and sanitized all the time

* 1. cleaning and purging the espresso machine after every use
  2. issuing and ordering bar stocks

**EDUCATION**



**Zimbabwe college of professional studies**



*December 2010*



Single subject diploma in Hotel and catering Food and beverage management. Distinction (A)



**INSTITUTE OF COMMERCE MANAGEMENT**

**CONTACT**

Email: [nkosinathi-397792@gulfjobseeker.com](mailto:nkosinathi-397792@gulfjobseeker.com)

**SKILLS**



1)Latte art eg animals,tulips,3d art

2)Making cocktails eg mojito, margaritas pinacoladas 3)laying up and arranging the bar in order 4) opening and closing stock on a daily basis 5)doing fifo.first in first out 6) cleaning the bar cupboards arranging bar crockery in order 7) maintaining the espresso coffee machine by cleaning it, backwashing it and cleaning the porta filters after every days service 8)suggesting coffee drinks and cocktails to my valued customers

1. planning and displaying the bar drinks menu

1)initiative



**ACHIEVEMENTS & AWARDS**

Zimbabwe s best barista finalist 2019 5th position Held at the Victoria falls hotel Victoria falls Zimbabwe



**LANGUAGE**

English

Afrikaans

Ndebele

Shona

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Subjects and symbols attained** |  |  | | |
| 1) restaurant services | A |  |  |  |
| 2) housekeeping&accommodation. | A |  | | |
| 3) fundamentals of hotel&catering. | A |  |  |  |
| 4)front oﬃce operations. | A |  |  |  |
| 5)food and beverage manegement. A | |  |  |  |
|  |  | **PERSONAL DETAILS** | |  |
|  |  | Date of Birth | : | 19/08/90 |
|  |  | Marital Status | : | Single |
|  |  | Nationality | : | Zimbabwean |
|  |  | Gender | : | Male |



NKOSINATHI