

JODIE SWANEPOEL

Scituate, MA 02040 | (508) 5217140 | 0805kennedy@gmail.com | [Online Digital Resume](#)

Website, Portfolio, Profiles

- <https://www.saltsocietyma.com>
- la_kaila - instagram handle (Mixology highlight reel)

Professional Summary

I was recently given an opportunity that was way out of my comfort zone, and ended up saying yes & it turned out to be the start of my creative bloom in the world of mixology. Over the past five years I have dedicated myself to mixology & hospitality and it has become my passion. I take pride in everything I do & I always give 100%. I enjoy all sides of the Bar world, but I thrive in Cocktail creation, bartending under pressure & creating private dining and cocktail experiences for guests. I love to learn new skills & I am especially good at training others to reach a certain level of expertise. Over the years, I have been committed to building genuine relationships with customers who have followed me all over the South Shore seeking out my mixology talent and quick-witted humor. I know the balance between professionalism and fun & know when its time to put my head down and work & know when its the right time to bring good vibes & a high energetic work ethic.

Skills

- | | |
|--------------------------------|---------------------------------|
| • Mixology Techniques | • Hospitality and Guest Service |
| • Multi-tasking | • Room Inventory |
| • Food & Beverage pairings | • Liquor Law Compliance |
| • Menu design | • Good Conversationalist |
| • Bar design & set up | • High-Volume Environments |
| • Cash Handling and Management | • Creative Mixology |
| • Cocktail Service | • Brand Marketing |
| • Bar Operations and Logistics | • New Cocktail Creation |
| • TIPS Certified | • Social Perceptiveness |

Work History

Head Mixologist

Jan 2020 - Current

Salt Society

Boston, MA

- Processed in-house batching of syrups, tonics, tinctures, bitters and infusions.
- Increased sales by 60% annually by creating and implementing marketing plans, menus, specials and promotions.
- Designed special drink and cocktail offerings on monthly basis as part of seasonal offerings.
- Closed out cash register and prepared cashier report at close of business.
- Kept alcoholic beverages well-stocked and organized to meet expected demands.
- Checked ID cards and verified bar guests were of legal age.
- Followed all safety requirements for alcohol service and maintained network of available ride services for inebriated customers.
- Poured and prepared mixed drinks for over 300 customers daily.
- In charge of creating the seasonal house cocktail menus for the bar program.

Lead Bartender

Jan 2017 - Jan 2020

Oysterman

Duxbury, MA

- Closed out cash register and prepared cashier report at close of business.
- Upsold daily specials and beverage promotions to exceed daily sales goals.
- Maintained secure cash drawers, promptly resolving discrepancies in daily totals.
- Consulted with managers to organize special events and promotions.
- Adhered to state laws regarding alcoholic beverage services and customer regulations.
- Kept alcoholic beverages well-stocked and organized to meet expected demands.
- Kept detailed inventories and notified management of ordering needs for liquor, beer, wine and bar supplies.
- Assisted servers with specialty drinks orders by preparing on-demand items without delay.
- Polished glassware, bussed tables and removed debris to keep customer areas clean.
- Decreased waste, following strict recipes and drink measurement protocol.
- Implemented drink prep procedures that significantly reduced wasted stock.
- Performed opening and closing duties, printing sales reports, setting up for incoming shift, preparing cash drawers and taking inventory.
- Kept bar presentable and well-stocked to meet customer needs.
- Followed alcohol awareness procedures for preventing excessive guest intoxication.
- Trained new bartenders on drink preparation, product promotion, garnish preparation and sanitation protocol.

Interior Design Assistant

Jan 2017 - Jan 2018

Kitchen Gallery & Design

Weymouth, MA

- Assisted interior designer in designing and creating comfortable and functional environments to represent clients' lifestyle, taste and budget.
- Conducted market research to understand trends and customer preferences.
- Visited 3 job sites per month to take notes and record space measurements to create floor plans.
- Completed order information by filling out order forms and handling cash advances and receipts.
- Promoted company design services and developed marketing materials.
- Photographed progress and finished projects.
- Handled communication with clients by answering telephone calls and responding to emails and official letters.
- Developed space planning concepts, color palette selections and textile presentations.

VIP Cocktail Waitress

Jan 2014 - Jan 2016

MSC Cruises

Miami, FL

- Served alcoholic and non-alcoholic beverages in bar environment.
- Greeted new customers, discussed specials and took drink orders.
- Maintained customer satisfaction with timely table check-ins to assess food and beverage needs.
- Used communication and problem-solving skills to resolve customer complaints and promote long-term loyalty.
- Built solid rapport with many frequent patrons to cultivate guest loyalty.
- Worked three musical festivals that had over 1000 attendees.
- Resolved guest and employee complaints to maintain complete customer satisfaction and workforce effectiveness.

Education

GED

Oct 2010

Durban Girls High School

Durban KZN

Certifications

TIPS Alcohol Training Course

Choke & CPR certified