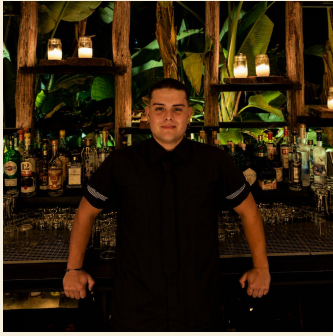




Christos

High Volume Bartender & Beginner Mixologist

ABOUT ME

Christos, 23. I traded a career in code for one behind the bar — not out of restlessness, but because cocktail craft and hospitality asked more of me, and I wanted to answer. As far as my recent experience goes I can sum it up in a few sentences. Two summers, two very different establishments, one constant: I love the moment right before a shift when everything is stocked, sharp, and ready to move. I've learned my craft the hard way — under Rhodes' late-night pace at Ronda and inside the polish of a world renowned five-star resort at Creta Maris — and come away from both with a steady hand, a clean station, and genuine respect for the details most people never notice. I take the work seriously without taking myself too seriously, and I'm always looking for another room to prove it in.

SKILLS

Excellent Knowledge of Classic Cocktails

Cocktail Recipe Improvisation

Cocktail Batching

FIFO Stock Control

Wine Service

Bottle Service

Basic Wine Education

HACCP Compliance

High-Volume Speed & Accuracy

General Barista and Coffeemaking Knowledge

Guest Upselling & Pairing Advice

POS Operation

Cashier and PDA Operation

Lab Cleaning and Maintenance

Proper Service Etiquette Knowledge

Staff Onboarding

EXPERIENCE

Bartender **FLAGSHIP**

May 2026 – Oct 2026

Ronda Beach Bar & Restaurant

Elli Beach, Rhodes Town, Greece

- I tended bar at Ronda, a landmark address on Rhodes' Elli Beach set within a restored 1930s bathhouse, celebrated far and wide for its late-night energy, elevated lifestyle and upclass diverse kitchen.
- I took ownership of batching and lab organisation for the venue's signature and classic cocktail programme, enforcing strict FIFO rotation to keep the production room stocked, immaculate, and ready to use at all times.
- I moved fluidly between direct bar service and back-of-house production, sharpening proper bottle service and wine service technique for a clientele accustomed to a refined, high-end finish.
- I maintained pour accuracy and cleanliness through swings from 300 to 550 covers a night, converting early missteps into a sharper, faster, more consistent hand on the bar.

References available on request

EXPERIENCE (CONTINUED)

Bartender **FLAGSHIP**

Jun 2025 – Oct 2025

Creta Maris Resort

Hersonissos, Crete, Greece — 5-star, award-winning resort

- I bartended across three distinct concepts within Creta Maris, a 5-star all-inclusive resort widely recognised for its sustainability focus and dedicated wine cellar — Vega Lounge Bar, Ruga Pool Bar, and a themed Aperol Spritz bar, for which I held primary responsibility.
- I crafted cocktails and coffees to a presentation standard befitting the resort's fine-dining pedigree, managing substantial order volume through the peak heat of the Cretan summer.
- I operated strictly to HACCP standard, keeping materials and garnishes properly stocked and spotless to guarantee seamless handovers between shifts.
- I used the season to sharpen my technique under real conditions, building a mixology and guest-service foundation calibrated to five-star expectations.

Retail Associate & Delicatessen Specialist **FLAGSHIP**

Apr 2024 – Nov 2024

Cava 800

Ioannina, Greece

- I managed the deli counter and the wine & spirits section of a specialty retailer carrying an extensive catalogue — hundreds of labels spanning Greek and international wines, spirits, and liqueurs, alongside an equally broad range of cured meats, cheeses, and deli products — maintaining disciplined FIFO rotation and expiry logging throughout.
- I built custom charcuterie and cheese boards and personalised gift packages, selling with a focus on upselling and thoughtful food-and-drink pairing recommendations.
- Cava 800 is the retailer and official representative for Espresso Milani and Segafredo, and I trained formally under each brand's exacting coffee-making standards, refining grinder calibration, extraction consistency, and presentation to their specification.
- I deepened my grounding in wine and spirits through daily exposure to the catalogue, sharpening product knowledge I now carry into every guest interaction behind the bar.

Barista & Barman

May 2023 – Nov 2023

TUI Magic Life Marmari Palace

Kos, Greece

- I ran the hotel's coffee house and covered shifts in the central lounge (Wunderbar) and main pool bar on overtime, handling cocktails, coffees, infusions, and stock ordering.
- I handled guest complaints with composure, building early habits in team coordination and calm, considered service recovery.

References available on request

EXPERIENCE (CONTINUED)

Barista

Jun 2022 – Sep 2022

Flocafe Espresso Room

Greece

- I trained in customer service and espresso-bar production, building speed without sacrificing quality in a fast-turnover franchise environment.

Sales Leader

Oct 2021 – Feb 2022

Dominant Marketing

Greece

- I trained in face-to-face marketing and was promoted to Sales Leader within my first week, averaging 4 daily and 9 weekly sales — an early lesson in reading people quickly and earning trust on first contact.

EDUCATION

University of Ioannina

Computer Science and Informatics — 10th Semester, currently in attendance

High School Diploma

Αριστέιον Προόδου — Overall Grade 18.9

LANGUAGES

Greek — Native

English — Native

Spanish — Beginner

German — Beginner, currently learning

References available on request