

JENNIFER SANDELLA

BAR PROFESSIONAL

Classic and Modern Mixology * High Volume Service * Bar Operations and Coordination
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OPERATIONS EXPERIENCE

- March 2020 - December 2022** **VINEAPPLE, BROOKLYN, NY**
General Manager/Bar Director/Event Coordinator
Worked alongside ownership during the COVID-19 closure to open a new café and cocktail experience. Responsible for all opening build out, day-to-day operations, beverage menu design and implementation, HR, payroll, hiring and staff management.
- Jan 2020 - April 2020** **THE PIT/PIONEERS BAR, NEW YORK, NY**
Consultant – Bar Operations and Development
Worked in tandem with the onsite team to redevelop and realign the beverage program at two established NYC venues to enhance guest experience and develop new sales and marketing strategies.
- 2018 - 2021** **BAR/TER, DETROIT, MI**
Bar Owner/Operations Director (Remote)
Responsible for all operations materials and development, vendor coordination, menus and training, staff scheduling, hiring and development, as well as HR and logistics implementation. Designed the bar space and oversaw build out.
- 2016-2018** **BURGER & LOBSTER USA, NEW YORK, NY**
Beverage Director - US Operations
Responsible for creating and overseeing the beverage program for the US operations of the international group. Annual US revenue of 18M (4M in beverage sales). Average beverage cost 16%. Worked on the corporate team on expansion locations and satellite venue management, creating scalable programming across locations.

BARTENDER EXPERIENCE (SELECTED)

- 2010 - Present** **AMBASSADOR THEATRE GROUP/LYRIC BROADWAY**
Bartender/Staff Trainer/TIPS Trainer
High volume, fast paced event style venue.
- 2014 - 2016** **BURGER & LOBSTER FLATIRON**
Head Bartender
High volume, craft cocktail program, casual-fine dining experience.
- 2014** **CEDAR LOCAL**
Bartender
Neighborhood craft cocktail bar with light food service.
- 2012 - 2014** **GALAPAGOS ART SPACE**
Bartender
High volume, fast paced event style venue.

EDUCATION

M.A. - TEXT AND PERFORMANCE
King's College London/Royal Academy of Dramatic Art
B.F.A - THEATRE ARTS PERFORMANCE Hofstra University

BIO

A beverage and hospitality professional with over 15 years of experience in high-volume markets, I have extensive knowledge of classic cocktails and spirits and exceptional skills in hospitality management and administration. As a team member, I thrive in a creatively focused, fast-paced environment.

SKILLS & CERTIFICATIONS

- Executive American Whiskey Steward
- USBG Spirits Professional
- WSET Level II
- BAR 5 Certified - Bar Ready
- BarSmarts Advanced
- CRT Certification
- Certified TIPS Trainer
- NYS DOH Food Handlers Card
- SafeServe Manager Certification
- TIPS/SafeServe Certified
- Safe Bars Certified
- Green Dot Certified
- USBG Member

Experienced in:

- Inventory Control and Management
- P&L Evaluations
- Menu Development and Cocktail Creation
- Costing and Execution
- Staff Hiring and Management, Payroll
- Vendor Contract Relations
- Product Ordering
- POS Systems: Micros, Toast, Squirrel, Breadcrumb, Clover, Square
- Permit Applications and Acquisition

Experienced in theatrical arts, venue management, and event planning.

REFERENCES

Micaela Cantrell - 610.417.0411
Former GM, Burger & Lobster
Arianna Decker - 845.240.6498
National Market Manager, William Grant
Sara Spillane - 212.556.4750
Manager, Lyric Broadway