Mixologist

Job Description:

The **Mixologist** mixes, garnishes and serves beverages and food to customers. They often are responsible for stocking the bar, prepping garnishes, and washing glassware. Some mixologists work in restaurant bars where they are also responsible for taking food orders and serving patrons. They may also be known as barkeeps or mixologists. Mixologists can work as local bars, dance clubs, restaurants, or special events such as weddings and conferences. They are well versed on different alcohols and are able to mix various types of cocktails. They may be required to understand other alcohols served in the established, such as beers, whiskeys, wines, and other liquors. The mixologist must have a great personality and be able to communicate with guests. Their responsibilities may vary based on the venue where they are working.

Job Responsibilities:

* Create new drink ideas for the establishment
* Prepare alcohol or non-alcohol beverages for bar and restaurant patrons
* Interact with customers, take orders and serve snacks and drinks
* Assess customers’ needs and preferences and make recommendations
* Mix ingredients to prepare cocktails
* Plan and present bar menu
* Check customers’ identification and confirm it meets legal drinking age
* Restock and replenish bar inventory and supplies
* Stay guest focused and nurture an excellent guest experience
* Comply with all food and beverage regulations
* Responsible for informing management of low inventory
* Know the bar’s alcohol inventory by name
* Assist members and guests during the dinner service with alcohol recommendations
* Instruct staff in proper service techniques including glassware, pouring, pour levels, storage, beverage pairings and the ability to understand guest preferences.
* Ensure that all alcohol is served in proper glassware and in proper condition.
* Maintain all beverage lists keeping them accurate, up to date and free of errors.
* Ensure refrigeration is working at the appropriate temperatures
* Make alcohol recommendations to the executive chef or bar manager
* Build relationships with vendors as appropriate
* Maintain personal certifications
* Maintain appropriate health department requirements and be able to pass inspections
* Maintain establishment’s licensing and inspections related to alcohol selling and service

Job Qualifications:

* High school diploma required
* Mixologist certification required
* Degree in restaurant management, hospitality, or diploma in mixology required
* Alcohol and beverage license or certification required
* Experience as a mixologist

Opportunities as a mixologist are available for applicants without experience in which more than one mixologist is needed in an area such that an experienced mixologist will be present to mentor.

Job Skills Required:

* Must be passionate about alcohol and beverages
* Must possess superior people skills
* Ability to memorize vast numbers of cocktail recipes
* The ability to determine alcohol faults and maintain proper temperatures in order to showcase products at their maximum potential.
* A strong knowledge of food and beverage pairings.
* Solid understanding of pricing, budgets and cost controls.
* Operation and programming knowledge of a point of sales system.
* Knowledge of industry standards and regulations
* Knowledge of health department regulations
* Ability to multitask
* Good communication skills
* Able to work calmly under high pressure
* Team Player
* Pleasant, polite manner and a neat and clean appearance.
* Able to work in a fast-paced environment
* Able to multitask, prioritize, and manage time efficiently
* Physical endurance to stand for an entire shift
* Self-motivated and self-directed
* Works well as part of a team and on individual tasks
* Able to quickly memorize complex or multiple orders