



# DARCY S. O'NEIL

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## Position Seeking:

Bartender  
(Mixologist)

## Availability

Immediately  
Full or Part Time

## Stats for Last 2 Years

Sick Days: 1 Lates: 0  
I'm Extremely Reliable

## Summary of Skills

With over nine years of experience in the service industry (3+ bartending) I would make an outstanding addition to your bartending team. My personality is well suited to the service industry and I enjoy talking and entertaining people. My varied skill set could benefit your business in a number of areas and my personality will make your guests visit to the bar memorable.

## Work Experience

### Moxie's Classic Grill Bartender

January 2006 to Present



- ☺ Provided bartending services for the bar and restaurant areas
- ☺ Full menu service at the bar and fine dining level of service for the guest
- ☺ Responsible for opening/closing, stocking inventory and cash handling

### Western Fair Slots Bartender

October 2003 to January 2006



- ☺ Provided bartending services for the gaming floor and restaurant areas
- ☺ Responsible for opening/closing, stocking inventory and cash handling

### Canadian Apothecary Computer Support

Feb. 2002 to June 2003



- ☺ Developed website and marketing materials (brochures, handout's, etc.)
- ☺ Prepared pharmaceutical and natural health products

### Imperial Oil Research Chemical Technologist

Dec. 1994 to Sept. 2001



- ☺ Coordinated oil performance testing in customer service laboratory
- ☺ Researched, developed, blended and analyzed automotive engine oils

## Current Favorite Drink :: The Burnt Island ::

1¼ oz Canadian Rye  
½ oz Bols Vanilla  
¼ oz Cinnamon Infused Vodka  
½ oz Dark Carmel Syrup  
1 oz Perrier or Club Soda

Shake and Strain first 4 ingredients with ice into a Rocks glass with lots of ice. Top up with Perrier Garnish with a cinnamon stick.

## Core Skills

- ☺ Excellent understanding of customer service
- ☺ Ability to work in a fast paced environment
- ☺ Motivated to learn and develop my skills
- ☺ Creative: ability to develop new drinks

## Interests & Hobbies

- ☺ Outdoors: mountain biking and canoeing
- ☺ Favorite Sports: Hockey and Olympic sports
- ☺ Indoor Interests: Dancing and cooking

## Giving the Customer a Great First Impression

I believe that a great cocktail, or drink, is the best way to make a good first impression on a customer, since it is usually the first item served. A poorly made drink can lower the customers perception of the business. Every cocktail or drink should be made to the highest standard, to make the best first impression.

## Key Statistics



## Personality



Witty, Understanding  
Diplomatic and Urbane  
Easy-going and Sociable  
Charming & Flirtatious

## Published Bartending Articles

### Journal of the American Cocktail

1. The Definitive Guide to Simple Syrup
  2. The Definitive Guide to Sour Mix
- Available at: [www.mixellany.com](http://www.mixellany.com)

### The Art of Drink

<http://www.theartofdrink.com>

### That's the Spirit!

Syndicated Articles

### Americas Bride Magazine

Monthly Cocktail Column

## Education



Chemical Technologist



### Chemistry Skills

Accuracy Knowledge  
Abilities Experimental

## Top 5 Reasons Why You Should Hire Me

- 1 Friendly & Personable**  
Have worked in customer service roles for 9+ years
- 2 Accurate / Precise**  
With extensive lab experience my accuracy is excellent
- 3 Money Handling Experience**  
Six plus years working in a retail environment as a cashier
- 4 Clean & Neat Appearance**  
Professional appearance with a sense of style
- 5 Strong Work Ethic**  
Enjoy a challenging work environment