



PROFESSIONAL BARISTA

YİĞİT AL

GET IN CONTACT

Mobile: +90 538 397 6753
yigital1993@gmail.com

PERSONAL PROFILE

A professional barista who is friendly and fast-working with 4+ years of experience.

Skilled in customer service, coffee and food pairing and inventory management.

Knowledgeable on lots of coffee varieties from all around the world.

Seeking to leverage exceptional service and dedication to great coffee to become a barista at your coffee shop.

SKILLS

Friendly customer service

 %100

Milk & Latte art

 %90

Coffee brewing and extraction

 %80

Inventory management

 %100

WORK EXPERIENCE

MOUNT OLYMPUS WATER & THEME PARK AND RESORTS, USA

LIFEGUARD, June 2015 – September 2015

- Welcoming and checking clients.
- Being responsible about safety of people and informing them about safety rules.

SANTRAL COFFEE HOUSE, TURKEY

BARISTA, October 2017 – February 2018

- Started with servicing and getting barista & coffee education.
- Finishing barista & coffee education and preparing coffees.

FATCAT, TURKEY

BARISTA, February 2018 – April 2018

- Preparing coffees and getting more experiences about coffee.

MOC, TURKEY

BARISTA & BAR CHEF, August 2018 – January 2019

- Preparing coffees.
- Being responsible about bar inventory and layout.
- Educating new baristas.
- Being responsible about shift arrangements.
- Joining "Coffee Fest" in September 2018, regulating festival stand, preparing and serving coffee in the best way for guests in festival. Informing guests about coffee and brewing.

MEETLAB, TURKEY

BARISTA & BAR CHEF, January 2019 – January 2020

- Being responsible of bar. Checking inventory and prescriptions.
- Organising events to improve name of the brand. Such as creating "Coffee Truck" which travels to other cities under the name of the brand.
- Joining "Coffee Fest" in September 2019, regulating festival stand, preparing and serving coffee in the best way for guests in festival. Informing guests about coffee and brewing. Taking a place as an instructor at workshops about espresso.

LANGUAGES

Turkish

Native Proficiency

English

Intermediate

German

Intermediate

EDUCATIONS

ISTANBUL UNIVERSITY, TURKEY

Bachelor of Geological Engineering,
January 2018

ENGLISH LANGUAGE SCHOOL, DUBLIN

Intermediate – Upper Intermediate

MOC, TURKEY

BARISTA & BARISTA MANAGER, January 2020 – March 2020

- Preparing coffees.
- Being responsible about bar inventory and layout.
- Educating new baristas.
- Being responsible about shift arrangement.

NORD COFFEE, TURKEY

CO-FOUNDER & BARISTA, June 2020 – still

- Building the coffee house.
- Naming the brand.
- Creating the menu and inventory.
- Being responsible of interior architecture of the coffee shop.
- Taste and selection of coffee.
- Being responsible of supplies and financial management.
- Tracking customer satisfaction.
- Carrying and improving the brand name.
- Social media management of the brand.

SEMINARS & COURSES

The Underdog Roasting Seminar, September 2019

Attending to a seminar given by "The Underdog", Greek roasting champion. Learning about how they achieved the coffee which have won the championship.

Bahcesehir University Coffee Course, December 2020

Informing attendees about history of coffee, coffees based on espresso, coffee brewing techniques and answering questions.