

Maya Quintero

Barista

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SUMMARY

Barista with three years behind two high-volume Portland coffee bars, pulling 250 drinks a shift on a two-group machine. Dials in two espresso blends daily, trains new hires on milk texturing and latte art, and lifted pastry attach rate 18% within a quarter of moving to the espresso bar.

EXPERIENCE

Barista

Larchwood Coffee Roasters · 2024 – Present

- Pull 250 drinks a shift on a two-group machine while keeping ticket waits under four minutes through the morning rush
- Dial in two espresso blends daily by taste and shot timing, and train 4 new hires on milk texturing and latte art
- Lifted pastry attach rate 18% in one quarter by suggesting food pairings on every register order through the morning line

Counter Assistant

Rose City Bagel Co. · 2023 – 2024

- Served 150 morning customers across coffee and bagel orders at 99% order accuracy on a two-person counter during commuter rush
- Balanced a \$2,000 till and closed the shop solo three nights a week, including full cleaning and restock checklists

EDUCATION

High School Diploma — Cascade Ridge High School (Portland, OR)

2023

SKILLS

Espresso dialing and shot timing

Milk texturing and latte art

Pour-over and batch brew

Grinder calibration and maintenance

Waste and temp logs

High-volume register flow

Square POS and cash handling

Regulars-first hospitality

Order accuracy under rush

Opening and closing solo

Stock rotation and dating

Health-code cleaning routines

Pastry case management

Single-origin and roast profiles

Brew ratios and recipes

Dairy and alternative milks

Seasonal drink development

CERTIFICATIONS

Oregon Food Handler Card