Florian Grimsditch-Afolabi

Bar Manager

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SUMMARY

Bar manager with 9 years behind the bar, the last 4 running a 60-seat cocktail program with about $1.4M in yearly beverage sales. Cut pour cost from 24% to 19% and leads a team of 16 bartenders and barbacks. Strong in menu design, inventory control and responsible service.

EXPERIENCE

Bar Manager — Tinder & Brine Social House

Cleveland, OH · Feb 2021 – Present

- Run a 60-seat bar and patio with $1.4M in yearly beverage sales and up to 900 drinks on a Saturday.
- Lowered pour cost from 24% to 19% with jiggers on every station, weekly counts and batch prep for top cocktails.
- Cut inventory variance from 6% to under 2% by tracking every bottle in BevSpot and reviewing comps weekly.
- Built 4 seasonal cocktail menus that raised the average bar check from $31 to $37.
- Hired and trained 22 bartenders and barbacks, with 5 promoted to lead bartender.

Head Bartender — Grackle Street Tavern

Columbus, OH · May 2016 – Jan 2021

- Led 6-person bar shifts serving 300-500 guests on weekend nights.
- Started a weekday happy hour that added about $3,500 in weekly sales.
- Ordered beer, wine and spirits from 7 distributors on a $22,000 monthly budget.

SKILLS

Bar operations: Opening and closing, station setup, batch prep, scheduling, cash-outs

Cost control: Pour cost, inventory variance, par levels, distributor pricing, menu costing

Systems: Toast POS, BevSpot, 7shifts, Excel

Compliance and people: Liquor licensing, ID checks, TIPS certification, hiring, training

EDUCATION

TIPS On-Premise and Off-Premise Certification, 2025

WSET Level 2 Award in Spirits, 2022

Fictional example by FindAJobAI: the person, employers and numbers are invented.