

LÊ TRỌNG BÌNH
INTRODUCTION:
. 8 YEARS OF
EXPERIENCE IN THE F&B
INDUSTRY, I LEARNED
HOW TO BE THE BEST
CUSTOMER SERVICE
PERSON, AND
UNDERSTAND
CUSTOMERS, WISHING
TO BRING THE BEST
PRODUCTS TO
EVERYONE, HAVE
PARTICIPATED IN MANY
COMPETITIONS AND
EXCHANGE WITH
INTERNATIONAL
BARTENDERS



PERSONAL DATA:

Name:

Lê Trọng Bình

Gender:

Male

Nationality:

VIET NAM

Date of Birth:

02/09/1995

Place of Birth:

NGHỆ AN

Marial Status:

single

Postal Address:

14/40 đường số 10 khu phố II,

Hiệp Bình Chánh, Thủ Đức

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DOT BAR:

BARMANAGER (From 2021 – 2024)

- R&D and testing new drink
- Season menu marketing
- Connect supplier
- Join master class with global bartender
- Guest shift another bar
- Connect global bartender

LEON BAR: (DALAT – SAI GON) BEVERAGES MANAGER (From 2021 – 2022)

- Setup new menu
- R&D and testing new drink
- Control costing
- Connect supplier
- Training staff

ORI GARDEN:

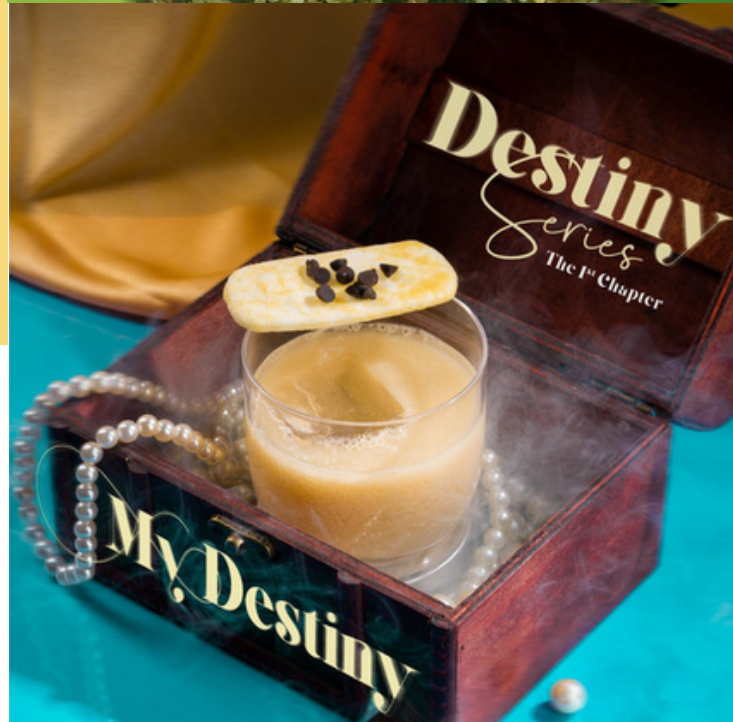
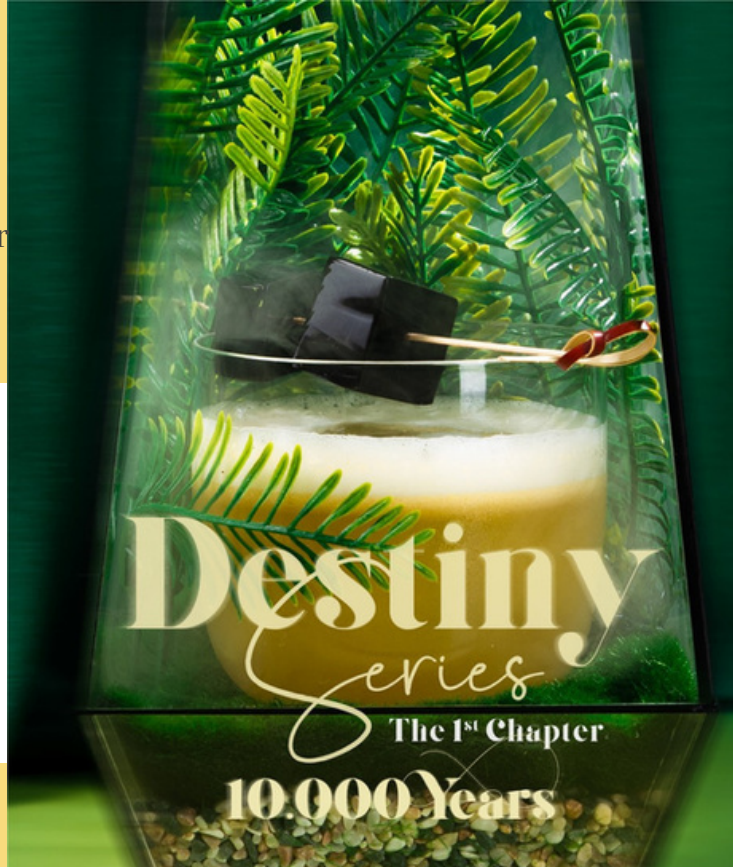
BAR MANAGER FROM 2020 – 2021

- SET UP MENU DRINK
- PROMOTION FOR DRINK MENU
- TRAINING FOR STAFF
- MEETING WITH ANOTHER DEPARTMENT
- CONTROL COST DRINK
- CREATION NEW DRINK

Skxx Garden & Lounge:

Supervisor bartender from December 2018- 2020

- ❖ Meeting with mnanager
- ❖ Breat. Up selling promotion
- ❖ Control, arrange staff.
- ❖ Paper woking
- ❖ Provide excellng customer service



Social Club of Mgallery Saigon:

Bartender from August 2017 – April 2018

- ❖ Prepare and serve drink to clients.
- ❖ Keep bar equipment clean.
- ❖ Maintain stock.
- ❖ Attention to details, good communication skills with team and customer.

ENVY CLUB

Supervisor Bartender from March 2017 – May 2017

- ❖ Daily Control Stock and financial control.
- ❖ Meeting with manager.
- ❖ Create, up sell promotion.
- ❖ Control, arrange staffs.
- ❖ Paper working.
- ❖ Provide excellent customer service.
- ❖ Ensure high standards and efficiency of work.

SOREA Restaurant & lounge

Bartender from June 2016 – February 2017

- ❖ Expand more cuisine knowledge.
- ❖ Checking and taking responsibilities inventory in stock.
- ❖ Expand more knowledge for whisky, cognac and sake.
- ❖ Creation cocktail from my style (always get high commend from guest).
- ❖ Have chance to attend international cocktail competitions

XU Restaurant & Lounge

Bartender from January 2016 – June 2016

- ❖ Set up, finish shift. Check, Control wine, spirit into stock.
- ❖ Communicate with guest.
- ❖ Take order food & beverage and always recommend for guest.
- ❖ Counter in charge.
- ❖ Take responsibilities for stock and shift



- Others :
- SET-UP: DESTINY COCKTAIL BAR (FEBRUARY 2023)
 - 2023 WORLD CLASS COMPETITION
 - 2022 MONIN SYRUP TOP 20
 - 2021WORLD CLASS COMPETITION
 - November 2018 HAVANA CLUB competition
 - On November 2016, I have join a competition TORANI SYRUP at GRAND HOTEL and get into Top10.

Education & Qualifications:

- ❖ Vocational Training School Ho Chi Minh (2013-2016)
- ❖ Be My Guest, In The Know, Hygiene and hygiene
- ❖ Good computer skills. Be proficient in using computers skills with officer base

Skills summary:

- ❖ Strong motivational and influential people skill, intense and relevant knowledge of berverage.
- ❖ Enthusiasm for creating drink and provide good service, focus on details and ability to drive consistent brand standard.

Personal:

- ❖ Focus on new job scope to perform my best at work.
- ❖ Be a good team player in handling projects.
- ❖ Share knowledge, contribute ideas to achieve best results for the team
- ❖ Keep good communication with guest and colleague.
- ❖ Hardworking, able to work under pressure
- ❖ Welcome all comment, feedback.
- ❖ Teamwork.


























GOLDEN GATE GROUP
2024 - NOW
BEVERAGE MANAGER GROUP
R&N PRODUCT
COST CONTROL
COMBINATION WITH MKT FOR MENU
SEASONAL
Industry Knowledge and Market
Understanding



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|----------------------------|--|--|---|---|---|
| HOTPOT CONCEPT |  |  KICHI-KICHI |  HUTONG |  MANWAH |  KTOP |
| BBQ CONCEPT |  |  SUMO |  KPOB |  GoGi STEAK HOUSE | |
| JAPANESE CONCEPT |  isushi |  KOR |  ShoGUN | | |
| BEER CONCEPT |  VUVUZELA | | | | |
| WESTERN CONCEPT |  COWBOY JACK'S SALOON |  COWBOY JACK'S 500° PIZZERIA |  chili's GRILL & BAR | | |
| OTHER CONCEPT |  iCOOK |  玉堂 Yu Tang |  37 street PHO NGON 37 |  THE COFFEE LAB |  CRYSTAL JADE HONG KONG KITCHEN 港式小廚 |