

Ilov Vine

12345 There Street
Penticton, BC

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PROFILE

- Experience as an Assistant Winemaker gained through a Co-op work term along with extensive experience serving at an award-winning winery restaurant for four consecutive summers
- Knowledge of grape receiving, crushing, pressing, and wine production operations during harvest with an ability to comply with all food safety, hygiene, and workplace safety procedures
- Strong communication skills demonstrated through teaching English as a Second Language to both children and adults in Japan
- Physical capability to safely perform the tasks required in a vineyard and winery including pruning, lifting, climbing, bending, stretching, twisting, crawling, and lifting up to 50 pounds
- Languages: fluent in English and French
- Certified in FOODSAFE Level 1 (May 2014 with Refresher Course in May 2018)

EDUCATION

Viticulture Technician Diploma May 2019
Okanagan College, Penticton, BC

- Gained theoretical and practical knowledge to work as part of a vineyard/winery management team to plan, develop, plant and maintain a vineyard for the production of quality wine; knowledge of canopy management, pest control, pruning, training vines, sensory evaluation, occupational health and safety, operating equipment, and harvesting

High School Diploma June 2012
Vernon Secondary School, Vernon, BC

PROFESSIONAL EXPERIENCE

Assistant Winemaker (Co-op Position) May – August 2018
Green Vista Winery, Sunshine, BC

- Supported the Operations Manager in performing winemaking duties by checking filters, analyzing, interpreting, and checking fermentations, preparing bottles, and organizing the cellar
- Participated in developing the production plan for seasonal projects, harvest activities, staffing, and monitoring and ordering supplies

Server (May – August) 2014 – 2017
Green Vista Winery, Sunshine, BC

- Ensured exceptional guest experience by gaining a thorough understanding of all menu items, making suggestions on food and wine pairings, asking open-ended questions to establish rapport, and quickly resolving any customer concerns
- Improved scheduling of servers by creating a customizable Excel track sheet and presenting it to management; tracking system was implemented and continues to be utilized