ALEXJUMP

Beverage Creative, Event Manager, Consultant

A recognized leader in Food & Beverage with over 15 years of experience in Hospitality. Alex has spent the majority of her career managing nationally recognized beverage programs in Chattanooga, TN and Denver, CO. While her first passion will always be behind the bar, she's found over the years that having her hands in the larger picture of a company's creative operations brings her the most joy.

423.304.6334

enver, CO

🕐 alex@dimlightshospitality.con

CERTIFICATES & EDUCATION

2017 Bar 5-Day, BAR Ready 2017 Certified Sherry Specialist 2013 BA. Religious Studies, University of Tennessee, Chattanooga 2023 Mental Health First Aid

MPH, Population Mental Health & Wellbeing Program, currently enrolled

SKILLS

Communication Excel Public Speaking Project Management

ACHEIVEMENTS

30 Under 30 Food & Beverage *Forbes*

Nominee, American Bartender of the Year, 2021 Spirited Awards

Nominee, American Bar Mentor of the Year, 2022 Spirited Awards

Denver Rising Star Bartender, 2022 StarChefs

Bar Manager

WORK EXPERIENCE

Focus On Health

mentally, and otherwise.

Director of Operations

Death & Co

Achievements

• Management of six unique beverage outlets within the Ramble Hotel ranging from in-room dining to the DC/AM café program and the Death & Company Denver outpost.

Focus On Health aims to provide hospitality professionals with the tools and resources to better their lives through health & wellness education, programming, and outreach. We help those who work in bars and restaurants find ways to

create long-lasting careers in the hospitality industry by encouraging them to take care of themselves physically,

personally manage all of Focus on Health's events from writing and managing the budget, to event ideation and

In this role I have developed a variety of programs and brought them to fruition in collaboration with brand partners. I have raised over \$250,000 in funding for 2023 to execute programs and unique events throughout the calendar year. I

• Bar program P&L maintenance in alignment with the bar's annual budget.

execution. To date Focus on Health has hosted over 30 events both virtually and in person.

- Collaboration and coordination with marketing, social, and PR teams including representing the company at events throughout the year locally, nationally, and internationally.
- Maintenance of \$100,000+ inventory of spirits, wine, and beer resulting in a 16-18% beverage cost.
- Hiring, training, and ongoing education of all bar staff.

Contact: Willie Rosenthal - w.ronsenthal@ginandluck.com

Brand Ambassador

Seedlip

Achievements

- Growth of brand presence in market by more than 60%.
- Local brand activations including industry outreach.
- Menu placements at top tier accounts
- Budget tacking & reporting

Contact: Jessica Monack - jessica@bonvivants.com

Bar Manager

Easy Bistro & Bar and Main Street Meats

Achievements

- Manage and maintain spirits, wine, and beer inventory resulting in 16-17% beverage cost.
- Development of seasonal beverage menus for both bar programs.
- Development of Main Street Meats bar program prior to opening.
- Creation of bar program SOPs and organizational standards.
- Contact: Erik Neil en@easybistro.com

03/2020 - Present

02/2018 - 08/2022

04/0000 07/000

04/2020 - 07/2021

04/202

12/2014 - 01/2017

