



# Per-Ola Pettersson

I eat, sleep, and breathe hospitality. Ever since I remember, I have wanted to work in hospitality. My passion started growing up working in my parent's restaurant. I have strong social skills and a colloquial attitude toward my guests. However, I can be authoritative as well, when the situation asks for it.

After working many years in a management role in the vibrant nightlife of Norwich, I'm now looking forward to taking the next step in my career. My ambition is to work in a similar management role in the high-end hospitality industry.

## Work experience

### Bar manager

Feb 2011 – Present

Samtalssvängen, Bar och Restaurang, Stockholm

In my role as bar manager, I am responsible for the everyday management of our team. I am the first point of contact for employees, suppliers, and other stakeholders. My key responsibilities include:

- buying, supplier management, and price negotiations
- monitoring safety and regulations
- scheduling and supervising employees
- organization and management of events

### Bartender

Jan 2011 – Jul 2013

Mygelhörnan, Söderköping

Independent working bartender and waiter. After a year, my responsibilities were expanded to:

- Daily cash register closure
- Staff planning and work scheduling
- Onboarding of new staff

### Waiter & kitchen hand

Feb 2008 – Jan 2011

Mummelstugan, Söderköping

## Course

### Handling Violence and Aggression Training

Jan 2021 – Feb 2021

Elite Training European Ltd

Recognizing different forms of aggression. Supervising safety and regulations. Interventions and legally applying force.

### WineSkills Principles of Vinegrowing

Aug 2019 – Dec 2019

Vinskolan

## Personal details

### Name

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### Email

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## Additional info

### Driving licence

B

### Nationality

Sverige

### Languages

Swedish



English



Finnish



### Interests

Wine



Culinary food



CrossFit

