

Vilte Kirsaitė

0428668468

viltekir@gmail.com

Experienced hospitality worker with full Australian working rights, proven ability to adapt, work efficiently in fast-paced environments, multitask, and maintain a high standard of quality. Dedicated to creating positive customer experiences with strong communication and a proactive attitude.

EXPERIENCE

Beerporium, Freemantle, WA

Approved Manager

June 2026 - currently

Closed the venue and managed end-of-day cash procedures.

Maintained a friendly, well-presented environment.

Led shifts independently while ensuring guests received a friendly, welcoming experience.

Resolved customer enquiries and complaints calmly and professionally.

Team member FOH

April 2026 - June 2026

Delivered friendly, efficient service.

Processed cash and card payments accurately.

Brewhouse & Kitchen, Bristol, UK

Supervisor

September 2025 - November 2025

Opened the venue as key holder, preparing the bar and floor for service.

Completed daily safety checks and performed safe counts, and handled admin tasks such as emails and bookings.

Managed cellar operations (keg changes, cask line cleaning, stock rotation).

Ran quiet shifts independently and supported management during high-volume service.

Managed bar stock ordering (fruit, milk, packaged snacks).

Trained new staff and ran team incentives.

Led beer masterclasses presenting brewing processes, beer history, and product knowledge.

SKILLS

Customer service

Communication

Basic barista skills

Basic cocktail making skills

Multitasking

Teamwork

Adaptability

Strong work ethic

Attention to detail

CERTIFICATIONS

RSA

Approved Manager-
MLPCA001

TECHNICAL SKILLS

Adobe Creative Suite

Microsoft Office

LANGUAGES

English, Lithuanian

Team member FOH

January 2025 - September 2025

Delivered friendly, efficient service across bar and floor, managing multiple tables during busy periods.

Took orders, ran food and drinks, processed payments, and handled guest queries professionally.

Supported smooth service by communicating clearly with the kitchen and FOH team.

Prepared coffees and other hot beverages for customers during service.

Hooked on the Rocks, Falmouth, UK

Chef de Partie

October 2023 - October 2024

Maintained high food quality and presentation standards during busy service.

Worked efficiently under pressure, supporting smooth kitchen operations.

Followed food safety and hygiene procedures.

Commis Chef

July 2021 - October 2023

Kitchen Porter

April 2021 - July 2021

Garsas ir Spalva, Vilnius, LT

Cleaner

September 2018 - June 2019

Maintained clean and organised office spaces to a high standard.

Followed cleaning routines to ensure consistent hygiene and presentation.

Demonstrated reliability, attention to detail, and the ability to work independently.

EDUCATION

Falmouth University
Falmouth, UK
Illustration BA(Hons)
September 2020 -
July 2023