

Vilte Kirsaitė

Experienced Hospitality Professional with Strong Communication and Proactive Attitude

📍 Beaconsfield WA, Australia



MEET ME

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About

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.

Talents & Skills

Customer Service • Communication • Barista Skills • Cocktail Making • Multitasking • Teamwork • Adaptability • RSA Certified • Attention to Detail

Experience

Approved Manager • Beerporium

2026 - Present

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 • Beerporium

2026 - 2026

Delivered friendly, efficient service.

Processed cash and card payments accurately.

Supervisor • Brewhouse & Kitchen

2025 - 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 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.

Team member FOH • Brewhouse & Kitchen

2025 - 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.

Chef de Partie • Hooked on the Rocks

2023 - 2024

Maintained high food quality and presentation standards during busy service. Worked efficiently under pressure, supporting smooth kitchen operations.

Commis Chef • Hooked on the Rocks

2021 - 2023

Kitchen Porter • Hooked on the Rocks

2021 - 2021

Education

BA(Hons) · Falmouth University

2020 - 2023