

# RAUL FAVIN SANTOS

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**Date of Birth:** 07/03/1997

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## PROFILE

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Enthusiastic and professional bartender and waiter with over 5 years of experience in high-end restaurants, hotels, and bars. Degree holder in Hotel Management with multiple certifications in Mixology and Hospitality Management. Passionate about delivering exceptional service, creating memorable experiences for customers, and continuing professional growth within the hospitality sector. Recognized for strong interpersonal skills, creativity behind the bar, and a high level of professionalism.

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## PROFESSIONAL EXPERIENCE

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### Head Mixologist / Bar Supervisor

**Glenroyal Hotel – Maynooth, Ireland** | Feb 2024 – Present

- Responsible for cocktail creation and preparation, including signature recipes
- Bar service, wine, beer, and coffee (barista training)
- Cash handling and ensuring high-quality customer service
- Cash register management, inventory control, and staff training

### Bartender / Waiter

**Fitzpatrick Castle Hotel – Dublin, Ireland** | Apr 2024 – Oct 2024

- Professional table and bar service in a high-demand hotel environment
- Guest reception, food and beverage service, mise en place, and payment management

## **Supervisor / Bartender**

**Hotel Laghetto – Porto Alegre, Brazil** | Nov 2018 – Apr 2020

- Bar opening and closing management, beverage stock control, and room service requests
- Preparation of classic IBA cocktails and service at weddings and formal events with silver service

## **Waiter**

**Bistrô Pimenta Rosa – Porto Alegre, Brazil** | Oct 2020 – Dec 2023

- High-level table service and menu advisory
  - Specialized in wine pairing and customer relationships
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## **EDUCATION**

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### **Hotel Management Degree**

**Centro Universitário Senac – Porto Alegre** | Feb 2019 – Dec 2022

- Equivalent to NFQ Level 6
- Focus on hotel management, human resources, tourism, event organization, and food & beverage service

### **Professional Waiter Course**

**Centro Universitário Senac – Porto Alegre** | Jul 2018

- Customer service, hygiene standards, food presentation, and basic mixology techniques

## Microsoft Excel Course

Centro Universitário Senac – Porto Alegre | Jul 2022 – Aug 2022

- Spreadsheet design, data analysis, and formula application

## Advanced Mixology Techniques

Art Flair – Porto Alegre | Aug 2022

- Specialization in molecular mixology, cocktail theory, and presentation
- Recognized for original cocktail creation

## Intensive Bartender Course

Entertainment School – Rio de Janeiro | Jul 2023

- Comprehensive bartending, bar operations, and customer service training
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## SKILLS

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- Excellent customer service and hospitality standards
  - Extensive knowledge of cocktails, wines, and beers (local and international)
  - Team leadership and training ability
  - Barista experience and cash register handling
  - Excellent communication and multitasking skills
  - **Languages:** Portuguese (Native), English (Fluent – C1), Spanish (Basic)
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## ADDITIONAL INFORMATION

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- Committed to continuous professional development
  - Interest in professional growth opportunities and international experience
  - Available for immediate start in Málaga, Spain
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**CV Version:** English Translation

**Original Language:** Spanish

**Date:** April 2026