

# Ilov Vine

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Penticton, BC

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## PROFILE

- Experience as an Assistant Winemaker gained through a Co-op work term along with extensive experience serving at an award-winning winery restaurant for four consecutive summers
- Knowledge of grape receiving, crushing, pressing, and wine production operations during harvest with an ability to comply with all food safety, hygiene, and workplace safety procedures
- Strong communication skills demonstrated through teaching English as a Second Language to both children and adults in Japan
- Physical capability to safely perform the tasks required in a vineyard and winery including pruning, lifting, climbing, bending, stretching, twisting, crawling, and lifting up to 50 pounds
- Languages: fluent in English and French
- Certified in FOODSAFE Level 1 (May 2014 with Refresher Course in May 2018)

## EDUCATION

**Viticulture Technician Diploma** May 2019  
Okanagan College, Penticton, BC

- Gained theoretical and practical knowledge to work as part of a vineyard/winery management team to plan, develop, plant and maintain a vineyard for the production of quality wine; knowledge of canopy management, pest control, pruning, training vines, sensory evaluation, occupational health and safety, operating equipment, and harvesting

**High School Diploma** June 2012  
Vernon Secondary School, Vernon, BC

## PROFESSIONAL EXPERIENCE

**Assistant Winemaker (Co-op Position)** May – August 2018  
Green Vista Winery, Sunshine, BC

- Supported the Operations Manager in performing winemaking duties by checking filters, analyzing, interpreting, and checking fermentations, preparing bottles, and organizing the cellar
- Participated in developing the production plan for seasonal projects, harvest activities, staffing, and monitoring and ordering supplies

**Server** (May – August) 2014 – 2017  
Green Vista Winery, Sunshine, BC

- Ensured exceptional guest experience by gaining a thorough understanding of all menu items, making suggestions on food and wine pairings, asking open-ended questions to establish rapport, and quickly resolving any customer concerns
- Improved scheduling of servers by creating a customizable Excel track sheet and presenting it to management; tracking system was implemented and continues to be utilized