



# HANNAH OKAFOR

Server with 5 years across seafood and Southern coastal concepts. Strong wine and oyster knowledge, certified through Court of Master Sommeliers Level 1. Trusted to handle VIP tables, large parties, and chef's-table tastings.

## CONTACT INFORMATION



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Charleston, SC

## KEY SKILLS

- Wine pairing and tableside presentation
- Oyster and raw bar program knowledge
- Tasting menu and chef's-table service
- Toast POS and Resy
- Allergen and shellfish cross-contact protocols
- Private dining and buyout service
- New server training and trail shifts
- Pre-shift menu education

## PROFESSIONAL EXPERIENCE

**Server Tideline** | Oyster House, Charleston, SC | February 2021 – Present

- Average \$2,300 in nightly sales on the patio section; top wine seller two summers running.
- Guide guests through a 28-oyster raw bar program and rotating boutique wine list.
- Lead chef's-table tastings of 6-10 guests, pairing 5 courses with wine flights.
- Trained 7 servers during a summer expansion; built the cheat sheet now used for oyster region call-outs.
- Manage allergen protocol for shellfish-cross-contact tables with the kitchen.

**Server** | Magnolia House Restaurant, Savannah, GA | September 2019 – January 2021

- Worked dinner service at a 110-seat Lowcountry concept, sections of 5 to 7 tables.
- Hand-sold a \$95 tasting menu to roughly 40% of my tables on weekend shifts.
- Filled in as floor captain on slower weeknights, including running pre-shift wine notes.
- Maintained a 0-complaint record on private dining buyouts I led service for.

**Server** | Riverside Grill, Savannah, GA | June 2018 – August 2019

- Served lunch and dinner on a 5-table section in a 75-seat dining room.
- Handled to-go orders and patio overflow during weekend brunches.
- Picked up trail-training duties for 3 new servers.

## EDUCATION

**B.S. Hospitality and Tourism Management**

College of Charleston | May 2018

- Court of Master Sommeliers, Introductory Level (Level 1), 2022
- SC Alcohol Server Training Certificate (current)