



# DEVON PRITCHARD

Assistant Restaurant Manager with 3 years moving up from server to floor lead at a 110-seat steakhouse. Run dinner shifts of 12 to 15 staff, close the building 4 nights a week, and step in on scheduling when the GM is off.

## CONTACT INFORMATION



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Tulsa, OK

## KEY SKILLS

- Aloha POS and HotSchedules
- Closing cash reconciliation
- Server training and coaching
- Inventory counts and variance review
- Guest complaint recovery
- Wine and spirits basics
- OSHA and ServSafe standards

## Professional Experience

### ASSISTANT RESTAURANT MANAGER | BRASSFIELD STEAKHOUSE, TULSA, OK FEBRUARY 2022 - PRESENT

- Manage dinner service averaging 180 covers on weekend nights with a team of 13 servers, bussers, and bartenders.
- Took over weekly inventory counts and cut variance on beef and seafood from \$2,400 a month to under \$900.
- Own the closing checklist, cash deposits, and end-of-night sales reporting in Aloha POS.
- Coach new hires through a 5-shift training plan; 9 of last 11 servers cleared certification on schedule.

### LEAD SERVER | BRASSFIELD STEAKHOUSE, TULSA, OK JUNE 2021 - JANUARY 2022

- Trained incoming servers on menu, wine pairings, and table-turn standards.
- Carried a 6-table section on weekend nights while running the floor when the manager was buried.
- Stepped in as opener during the GM's parental leave for 7 weeks with no missed orders or staffing gaps.

## Education

- A.A.S., Culinary and Hospitality Management  
Tulsa Community College | May 2021
- ServSafe Manager Certified, 2023