



# KHADIJAH OKAFOR

## CONTACT INFORMATION



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Charlotte, NC

## EDUCATION

- **Coursework, Culinary Arts in Health Sciences**  
Central Piedmont Community College | September 2019 - January 2020

## KEY SKILLS

- Event captaining (up to 200 guests)
- ServSafe Manager and TIPS certified
- BEO reading and floor diagramming
- Bartending and batch cocktail prep
- New-hire training and pre-shift briefings
- POS: Toast, Tripleseat
- Wine service and basic pairings

## ABOUT ME

Catering professional with five years across high-volume hotel banquets and an off-premise wedding caterer. Runs stations, captains smaller events, and trains new hires. Looking to step into a lead captain or assistant manager role.

## PROFESSIONAL EXPERIENCE

### LEAD BANQUET SERVER | MAGNOLIA PINE EVENTS, CHARLOTTE, NC AUGUST 2022 - PRESENT

- Captain weeknight corporate events of 60 to 150 guests; run pre-shift, assign sections, and close out tip sheets.
- Maintained a 4.8 of 5 average on post-event client surveys across 38 captained events in 2024.
- Lead bartender on dual-bar receptions, batching signature cocktails for 200+ guests without 86'ing through the night.
- Trained 9 new hires on the company's plate-clear hand signals and synchronized service standards.

### BANQUET SERVER | RIVERBEND GRAND HOTEL, CHARLOTTE, NC FEBRUARY 2020 - JULY 2022

- Worked the hotel's 12,000 sq ft ballroom on plated dinners up to 600 guests and weekend wedding blocks.
- Set rounds of 10 to BEO timing standards, averaging under 9 minutes per table during heavy turn days.
- Recognized as Server of the Quarter in Q3 2021 for guest comment scores and shift coverage.
- Cross-trained on AV cart setup so the team could break down rooms without waiting on engineering.

### CATERING SERVER | MAGNOLIA PINE EVENTS, CHARLOTTE, NC SEPTEMBER 2019 - JANUARY 2020

- Started as on-call server covering weddings, holiday parties, and museum galas across the Charlotte metro.
- Passed hors d'oeuvres at high-end receptions and learned tray balance for moving through dense crowds.
- Promoted to full-time after one season based on attendance and captain feedback.