




RENATA OKAFOR

Restaurant Manager with 6 years in independent and small-group concepts. Run a 95-seat farm-to-table dining room doing \$2.1M in annual sales, with full responsibility for hiring, scheduling, vendor relationships, and weekly cost reviews.

CONTACT INFORMATION

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 Burlington, VT

KEY SKILLS

- P&L ownership and weekly cost review
- 7shifts, Resy, and Square for Restaurants
- Beverage program and wine list design
- Vendor negotiation
- Hiring and onboarding
- Menu engineering basics
- Health code and ABC compliance
- Guest recovery on Google and Yelp

PROFESSIONAL EXPERIENCE

February 2020 - Present

Restaurant Manager | Maplecrest Bistro | Burlington, VT

- Lead a team of 28 across FOH and BOH at a \$2.1M independent restaurant; own the weekly P&L and review it with ownership each Tuesday.
- Brought beverage cost from 24% to 19.2% by rebuilding the wine list around 11 regional suppliers and tightening pour standards.
- Replaced a paper schedule with 7shifts; cut managers' weekly scheduling time by about 6 hours and reduced no-call/no-shows.
- Negotiated a produce contract with a local CSA that locked in summer pricing and added a verifiable farm-to-table story for the menu.
- Hold Yelp and Google ratings at 4.6 across more than 1,800 combined reviews.

September 2018 - January 2020

Assistant Manager | Northshore Grill House | South | Burlington, VT

- Supported the GM at a 130-seat casual-dining unit averaging 1,100 weekly covers.
- Ran the bar program after the bar manager left mid-summer, including ordering and the staff for 4 months.
- Coached 18 servers through a menu relaunch; opening-week complaints stayed below 1% of checks.
- Audited monthly food invoices and recovered roughly \$7,800 in vendor billing errors over 18 months.

June 2017 - August 2018

Floor Supervisor | Birchwood Pizzeria | Montpelier, VT

- Opened the dining room 5 days a week and managed 4 to 6 staff per shift at a high-volume neighborhood pizzeria.
- Handled call-outs, party bookings, and to-go ticket flow during Friday rushes.
- Trained 9 new hires on POS, ticket times, and allergen handling.

EDUCATION

B.S., Hotel and Restaurant Management

Johnson & Wales UniversityTulsa Community College | - May 2017

- ServSafe Manager and Allergen Certified, 2023