



DEVON OKAFOR

Server with four years across farm-to-table and steakhouse concepts in the Twin Cities. Known for steady performance on 6-table sections, strong wine attachment rates, and zero comp issues over the last year. Comfortable closing and counting bank.

CONTACT INFORMATION



(612) 555-0173



devon.okafor@example.com



Linkedin.com/in/devonokafor



Minneapolis, MN

KEY SKILLS

- Toast and Aloha POS
- Wine list memorization
- Steak cuts and cooking temps
- Private dining and coursing
- Cash bank close-out
- OpenTable
- Spanish (basic)

PROFESSIONAL EXPERIENCE

February 2022 - Present

Server | **Ironwood Prime Steakhouse** | Minneapolis, MN

- Average \$1,985 in nightly sales across Wednesday-Saturday dinner shifts on a 6-table section
- Sell wine on 68% of tables, top three on the team for bottle attach rate
- Handle private dining parties of 12 to 28 guests with prix fixe service and coursing
- Completed in-house steak cut and butchery training to answer guest questions tableside
- Closed out as MOD-trusted server for cash bank and tip-out reconciliation 3 nights per week

June 2020 - January 2022

Server | **Birch & Bramble Kitchen** | St. Paul, MN

- Worked rotating seasonal menu changing every 6 weeks at a 75-seat farm-to-table concept
- Maintained guest satisfaction score above 4.7 across two years on Yelp and Google review tracking
- Recommended by chef to lead media tasting nights with local food writers
- Trained four new hires on dietary restrictions and ingredient sourcing details

EDUCATION

B.S. Sociology

University of Minnesota | May 2020

- ServSafe Manager Certification, 2023
- TIPS Alcohol Certification, current through 2025