

DEVYN JOHNSON

6786 Saint Croix Trail South, Hastings MN 55033 · 651-238-6818

devynjohnson@hotmail.com

Dedicated and results-oriented small business owner with nearly a decade of demonstrated success in management roles. Possesses exceptional written and verbal communication skills, a keen attention to detail, and proficiency in using Microsoft Office software to streamline operations and enhance productivity. Known for effectively leading teams, driving operational efficiency, and delivering outstanding results in dynamic and fast-paced environments. Adept at fostering collaborative relationships and contributing to organizational success through strategic planning and execution.

EXPERIENCE

JULY 2024 – PRESENT

OWNER/OPERATOR BUNS OF WHEEL BURGER COMPANY LLC – HASTINGS MN

- Owner and operator of Buns of Wheel Burger Company food truck operating in the Twin Cities metro area
- Ensure compliance with state and federal food safety laws and regulations as well as city and county level permits and licensing required to operate in any particular area
- Ensure compliance with collection and payment of state, county and local taxes
- Use of Quickbooks for company accounting including tracking and coding expenses and listing company assets and liabilities
- Creation of company SOPs, recipes, and cleaning schedules
- Responsible for all hiring, training, and HR related duties
- Responsible for all food-related and customer service work including food prep, cooking and assembling menu items, taking orders and serving customers

JANUARY 2022 – JULY 2024

CAMPUS DIRECTOR OF NUTRITION MARTIN LUTHER CARE CENTER – BLOOMINGTON MN

- Strategically plan, direct, and oversee all operations in a skilled nursing facility serving 130 residents with diverse levels of care and special dietary needs.
- Ensure compliance with state and federal food safety laws and regulations through meticulous menu development and implementation
- Expertly manage budget planning, record keeping, and billing to maintain financial accountability
- Lead recruitment, training, and supervision of a dedicated team of professionals including supervisors, Registered Dietitians, Dietary Aides and Chefs
- Provide hands-on support during understaffed periods, seamlessly transitioning into various roles such as cooking or serving meals
- Foster cross-departmental collaboration by coordinating food orders for special events and activities
- Collaborate closely with nursing and therapy departments to prioritize resident safety and cater to individual dietary restrictions

JUNE 2020 – JANUARY 2022

RESTAURANT MANAGER B52'S BURGERS AND BREW, INVER GROVE HEIGHTS MN

- Demonstrated expertise in managing budgetary allocations and ensuring optimal inventory levels for beer, liquor, and wine
- Oversaw and optimized daily front-of-house operations, effectively directing staff, and managing labor hours based on business volume
- Exhibited strong administrative skills through meticulous completion of accounting workbooks, scheduling, cash management, and inventory tracking.

MAY 2019 – JUNE 2020

SHIFT SUPERVISOR, 3RD ACT CRAFT BREWERY, WOODBURY MN

- Simultaneously bartended and cooked while effectively supervising other bartending and cooking staff, as well as training newly hired employees in both bar and kitchen roles.

MAY 2017 – AUGUST 2019

GENERAL MANAGER GREEN MILL RESTAURANT AND BAR, HASTINGS MN

- Oversaw store operations, ensuring optimal performance and profitability
- Conducted general bookkeeping including payroll reports, invoice coding, and accurate tracking of sales for Profit and Loss reports
- Developed comprehensive and costed schedules for all restaurant departments, facilitating accurate sales and labor forecasting on a weekly basis
- Managed food and catering supply procurement within budgetary constraints
- Scheduled store managers and kitchen staff to maintain efficient operations
- Handled booking and staffing of catering events, banquets, and weddings, both in-store and at off-site local venues
- Addressed guest complaints promptly and responded to online reviews
- Maintained cleanliness, performed general maintenance, and upheld upkeep standards

EDUCATION

AUGUST 2018 – MARCH 2022

B.S. BUSINESS MANAGEMENT, WESTERN GOVERNORS UNIVERSITY

GRADUATED JUNE 2006

HIGH SCHOOL DIPLOMA, TARTAN SENIOR HIGH SCHOOL, OAKDALE MN

SKILLS AND CERTIFICATIONS

- Written and verbal communication
- Proficient in Microsoft Office
- Customer service
- Budget Management
- Business Analysis
- Training and Development
- ServSafe Certified Food Safety Manager
- State of Minnesota CFPM
- Inventory Management
- Staff scheduling
- Bookkeeping and accounting
- People management

