

Emmanuel Okafor

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Professional Profile

Friendly and driven individual currently pursuing a degree in Computing For Business at Dublin City University. Experienced in fast-paced customer-facing roles with proven skills in communication, time management, and problem-solving. Quick to learn new technologies and always eager to grow professionally. Seeking opportunities to apply both technical and interpersonal skills in dynamic work environments.

Education

Bachelor of Science (BSc) in Computing For Business

Dublin City University — Dublin, Ireland

Sept 2023 – Present

- Key Modules: Programming Fundamentals, Systems Analysis, Web Development, Computer Systems, Software Testing, Data analysis
- Coursework: Developed multiple small-scale web apps and scripts (Python, HTML/CSS, JavaScript, Django)
- Projects : Designed a MySQL Database with three others with PhPMyAdmin. Database contained all relevant foods, recipes, user info for a smart kitchen assistant called Pantry Pal. Created the tables and normalized said tables.

Skills

Soft Skills: Customer Service • Communication • Time Management • Teamwork • Problem Solving

Technical Skills: Python, Django, JavaScript, HTML/CSS, SQL, Zsh

Familiar with R, Git, Visual Studio Code , Windows & Linux environments

Strong interest in IT architecture, software development, software testing

Work Experience

General Labor and Plumbing Assistant

Mountain Lodge Heating and Plumbing – Celbridge, Co. Kildare

May 2025 – August 2025

- Carried out routine maintenance and safety checks on heating and plumbing systems
- Assisted senior technicians with installations, pipe fitting, and troubleshooting
- Managed tools, equipment, and stock to ensure efficient daily operations

Barman / Waiter

Arcadia Café & Late Bar – Tallaght, Dublin

Nov 2024 – June 2025

- Prepare and serve a range of beverages in a high-volume environment
- Greet customers and manage reservations efficiently
- Assist in end-of-day operations including closing procedures and till balancing
- Maintain cleanliness and adhere to health & safety standards

Certifications

- HACCP Level 2
- Fire Safety Certificate
- Manual Handling Certificate
- Safepass Certificate