**Chris Jackson**

**706-254-8836**

**blakejackson5545@gmail.com**

**Charleston, SC**

**-**Performance driven restaurant leader, with expertise in both corporate and franchise with a track record of delivering dynamic results. I’ve taken over struggling markets at different intervals to significantly accelerate sales growth leading to record profits. Hands-on leader with successful background in all aspects of operations from human resources to marketing, sales, customer service, and purchase/vender management amongst all other basic operations. Excell in building and directing high performance teams, developing and training leaders to facilitate a motivating, collaborative team to achieve common goals.

2023-Present

Kingdom Restaurants (Burger King)

District Manger

Drive area operations for Burger King in the Charleston market. Oversee all restaurant leaders and all operations.

2019-2022

Location Manager Film/TV/Commercials

Scouting, securing and caring for locations from pre-production until the film is wrapped. Responsible for securing locations, negotiating contracts, keeping great relations with property and business owners throughout production process. Responsible for effective communication and strategic planning with other department heads to ensure a seamless filming process

2018-2019

Krystal

District Manager

Responsible for 6 restaurants in the Savannah, GA area until company filed bankruptcy and restructured the company

2015-2018

Savannah Restaurant Corp (Burger King)

District Manager

Responsible for 12 Burger King restaurants in the Savannah, GA and outlying areas.

2013-2016

Location Manager Film/TV/Commercials

Scouting, securing and caring for locations from pre-production until the film is wrapped. Responsible for securing locations, negotiating contracts, keeping great relations with property owner or business throughout production process.

2008-2013 Famous Dave’s BBQ Franchise Augusta, GA

FOH, BOH, Bar, Marketing Manager

I was responsible for scheduling, training, hiring and termination of employees. I made the food and alcohol orders every week, and maintained a current par chart to eliminate over ordering. Maintained low labor and food costs by using excel programs we made for the restaurant. I was the marketing manager and effectively did that while using minimal funds and lots of networking. Scheduled and ran the first events the restaurant had ever done, fund raising, blood drives, cruise ins, and kids night.

2004-2008 Burger King

Aiken, SC

General Manager

I offered quality product and delivered fast and outstanding customer service while remaining in the set budget of food cost by maintaining waste ratios/expectations. I pride myself on being able to create a positive work environment with people of varied backgrounds and to help them in building job commitment. I successfully performed all routine management duties to the

absolute best of my ability.

**Education**\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_

1997-2000 James F. Byrnes High School Duncan, SC

2001-2004 Clemson University Clemson, SC

**Awards &Certifications**\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Location Managers Guild International

Teamsters 728

IATSE Local 491

4 Years Honors Orchestra

Mark Clark Award the Citadel

Chief Master Sgt. AFJROTC

Serve Safe Certified

Graduate Hooters University

Graduate Burger King Management Program

OSHA 30 Certification