

# Christian Nixon

Winston, GA 30187  
nixonjmp735\_are@indeedemail.com  
+1 470 548 8435

## Work Experience

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### **District Manager**

Domino's - Atlanta, GA  
January 2019 to September 2021

Oversee daily operations in multi unit structure. Directly supervise General Managers, And all store personal. Maintain each locations cleanliness, organization, and ensure food safety guidelines are being met at all times. Prepare store managers and team for Operation Evaluations, health inspections, Ecosure visits. Ensure General Managers understand the break down of Profit and loss statements. Oversee cost controls in each location. Food cost, Labor, cash control. Training General managers in day to day operation, as well as other team members. Facility maintenance and repair, within ability. Making sure each store is meeting expectations in every area from Customer satisfaction, sales marketing, and service expectations. Serv Safe certified. Training GMs to have full control of staffing, scheduling, hiring. Business to vendor relations. Full understanding of product, from development to in store use.

### **General Manager**

Domino's - Atlanta, GA  
January 2016 to January 2019

General manager in multiple locations across the state over the span of 3 years. Multiple achievements in sales records, cost control, Operations evaluations, health inspections. Oversee all daily operations. In charge of staffing, scheduling, all hiring. Control food, labor, cash. Maintain brand image. Train all team members in all aspects of the business. Serv safe certified. Promoted to regional manager in 2019.

### **Executive Sous Chef**

Smiths coastal grill - Eatonton, GA  
January 2014 to January 2016

Kitchen manager. Product quality, inventory control, training of all kitchen staff. Food prep, health department guidelines, daily operations. Oversee daily specials, ensuring all recipes are followed according to Owner/Executive Chefs expectations. Creation of new dishes, catering to the crowd. Full event Catering. In charge or Prep, fry stations, mid, sauté, and expo.

## Education

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**N/A**

## Skills

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- Budgeting
- Cost control

- Facilities maintenance
- Forecasting
- Labor cost analysis
- Operations management
- P&L Management
- Profit & loss
- Culinary experience
- Management
- Kitchen management
- Restaurant management

## Certifications and Licenses

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### **ServSafe**