

Carlos Preston

SPECIAL EDUCATION TEACHER@NORTH COBB HIGH SCHOOL (2023-)

Working at Special Education Teacher challenged me to foster resilience and adaptability that have become invaluable assets in my personal and professional life.

- Develop IEPs with collaboration of parents, teachers, and specialists to tailor to student's needs
- Lead in small groups using differentiation, collaborative, and other effective teaching strategies.
- Design and implement curriculum materials, strategies and assessment to accommodate diverse learning abilities
- Collect and analyze data points by observation to develop the best plan of instructional method.
- Conduct transition interviews for students on caseload
- Participate in professional development forums to ensure best teaching practices
- Lead and support other teachers during IEP meetings.
- Lead and co-teach English curriculum for 3 ninth grade classes.
- Communicate with parents concerning student progress.

RESTAURANT MANAGER@CHEROKEE CHOPHOUSE (2022-2024)

Working at Cherokee Chophouse allowed me to use my leadership experience in an upscale restaurant.

- **Hired, trained and scheduled all front of the house employees.**
- **Created team member handbook in compliance with safety and serving procedures.**
- **Communicated through daily pre-shift meeting with front/back of the house team members**
- **Trained host on reservation technology including, Open Table**
- **Trained cashiers on money handling procedures.**
- **Managed budgets through labor and waste controls.**
- **Managed day-to-day operations including, opening and closing duties.**

- **Ensured all team members were in compliance with Food and Beverage regulations.**
- **ServSafe certified**
- **Provide encouraging direction and teaching models to boost team member morale**
- **Addressed customer complaints involving staff and food issues.**

MISSIONARY/COACH @ PEACE PREP ACADEMY/OAKSATL (2016-2020)

Working as a Missionary and an eventual Teacher/Coach in an under-served community was a very rewarding and humbling experience to work with children to provide them with educational, spiritual, and nutritional needs.

- **Missionary:** Built relationships with the local community by establishing positive rapport with leaders and parents of children in our program by providing support and addressing needs.
- **Evangelism:** Established life-long discipleship networks with children in the neighborhood.
- **Counsel:** Offered spiritual guidance and emotional support.
- **Fundraise:** Raised funds for field trips, local projects and supplies.
- **Discipleship:** Mentored and tutored students about school curriculum and life skills.
- **Coach:** Trained and conditioned students using age appropriate skills and strategic techniques according to Flag Football and soccer.
- **Leadership:** Encouraged student-athletes by creating a culture of self belief, teamwork and accountability.
- **Certified youth coach with Westside Falcons**
- **Organized communication platform for parent connection**
- **Teacher:** Created lesson plans for appropriate age and content
- **Classroom Management:** Structured classroom rules and procedures, established conflict resolution tactics to ensure limited distractions.
- **Instruction:** Delivered age specific content related to Reading, Writing and Bible curriculum.
- **Assessments:** Evaluated students' performance through life skill projects, tests and assignments.

RESTAURANT MANAGER@ CASA GRANDE BAR & GRILL (2014-2018)

Working at Casa Grande Bar & Grill allowed me to be a leader in my second Grand Opening of a new restaurant establishment from the ground up.

- Coordinated all staff meetings, scheduling for front of staff
- Designed the setup of decor, seating diagram and other equipment.
- Ensured that all Front of the House employees were food and alcohol certified.
- Created service model for host to ensure daily operations for reservations, phone and waitlist communications,
- Oversaw daily operations, including health and safety protocol in accordance with OSHA.
- Lead all pre-shift meetings to ensure consistent levels of service from staff.
- Conducted interviews for potential staff members, led all orientation forums, and performed all HR responsibilities.

TRAINING MANAGER@CHICK-FIL-A (2010-2014)

Working at Chick-fil-A was a wonderful experience as it allowed me to grow in my leadership because it granted me the opportunity to mentor young adults as they were entering a new phase of earning an income.

- Directed training programs and developmental paths for front/back of house team members
- Defined and communicated learning and performance outcomes to improve team members' acumen
- Led in implementation of innovative strategies that increased sales and speed of service by 20%
- Led and trained other managers in assessing team members for personal development
- Analyzed effectiveness of training programs at all levels and recommended updates
- Lead in the implementation of ongoing technical training
- Planned team building based outings
- Conducted orientation sessions and on the job training for new hires
- Performed daily RQA (Restaurant Quality Assurance) and reported to main office
- Co-founded of L.O.T.- program designed for leadership development

GENERAL MANAGER@MARIETTA FISH MARKET (2007-2010)

Working at Marietta Fish Market, I evolved into a strategic thinker who inspired action and cultivated a leadership style that was both inclusive and results-driven and empowering my colleagues.

- Set schedules for 50+ staff member by planning and designating shift and hours
- Oversaw balancing of cash registers, reconciled transactions and devoted to customer satisfaction
- Set and enforced performance and service standards to keep consistent, high quality environment devoted to customer satisfaction
- Organized and oversaw food service training to educate employees on menu knowledge, food ingredients, and preparation times
- Purchased food and cultivated strong vendor relationships
- Coordinated and organized all restaurants inventory for desserts
- Hired and managed all servers, hosts, and bartenders
- Assisted in development of daily specials menu
- Developed healthy report and communication with customers
- Established and enforced cleaning and hygiene standards comparable to Georgia Health Department criteria
- Monitored expenses to stay in alignment with weekly budget
- Communicated weekly labor and waste goals to staff members

EDUCATION

B.A. Organizational Management - Ashford University (University of Arizona Global Campus)