



CHRISTOPHER JACKSON
Executive Chef / Partner
Prestige Events Inc. / "La Perla" Bistro

- **Born in Montreal, Quebec**
- **Raised in Ottawa Canada and Clearwater Florida**
- **Started cooking at age 6**
- **Navy after High School**
- **Settled in Charlotte, NC**
- **Graduated CCA in San Francisco, 2000**
- **Internship with Bradley Odgen Owner Lark Creek Rest. Group**
- **Sheraton Grand**
- **Delta King**
- **Hired as Executive Chef – A Shot of Class – March 2003**
- **Executive Chef/Partner – Prestige Events 24-7 Inc. – Feb. 2007**

Professional Awards

- **Winner Of "Taste Of Excellence" Top Two in State**
- **National Placement in top 25 Executive Chefs APA**

PERSONAL INTERESTS

- **Hockey, Football, Golf & Fishing**
- **Father owned Restaurant Supply/Restaurant/Catering Business**
- **Raised within the industry his whole life**
- **Married with his wife Piper and daughter Madeline, and currently expecting their first baby boy.**

FAVORITE COOKBOOKS

- **Chez Panisse Vegetables**
- **Chez Panisse Fruits**
- **French Laundry Cookbook**
- **Cooking by Hand by Paul Bertolli**
- **Bradley Odgen's Breakfast, Lunch and Dinner**