

Guy Stanke Promoted to Vice President of Operations for O'Charley's Restaurants

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O'Charley's Restaurants, a leading casual-dining concept, today announced that it has promoted Guy Stanke to vice president of operations. He replaces Frank Biller, who has left the company to pursue other opportunities.

In his new position, Stanke will be responsible for overseeing the day-to-day operations of all 240 O'Charley's restaurants. He will play a critical role in the concept's ongoing transformation strategy, which includes improving restaurant economics and financial returns, increasing guest satisfaction and building a winning team. Previously, he was regional vice president of operations, overseeing 51 company-owned restaurants, as well as the company's 11 joint-venture and franchised restaurants.

"Guy is a proven leader with a successful track record in growing sales and improving profits," said Jeff Warne, concept president. "He was the obvious choice for this position, and his appointment is part of our long-range plan to build a leadership team with complementary skills and vision.

"The casual food segment has been impacted by higher gasoline prices and rising interest rates. Our strategy of providing definitively better food and better service than our competitive set, offering our guests greater value, rather than discount our product or lower our standards, has yielded significant results," Warne said. "Guy's expertise in operations, ranging from recruiting and training to cost control, will further accelerate the successful execution of our strategy."

Warne said that Stanke had held a succession of regional director and vice president positions with O'Charley's, and with each new assignment, quickly improved guest satisfaction scores and revenues. He noted that Stanke's region currently leads O'Charley's in guest satisfaction and same-store revenue improvement and that restaurants under his leadership have consistently won top awards from the company.

Stanke joined O'Charley's in 1988 as general manager of its Franklin, Tenn. location, moving to area supervisor and regional director before being promoted to regional vice president in 2001. He has overseen O'Charley's restaurants in Kentucky, Indiana, Ohio, Illinois, West Virginia and Tennessee.

Prior to joining O'Charley's Stanke held positions on Ruby Tuesday's research/development and management teams and served as general manager with Nashville-based Southern Hospitality Inc. and its Ireland's concept.

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