

CHEF MANAGER - Brownell Talbot College Preparatory School - OMAHA, NE

FISD

Flik Independent School Dining has been the innovator of private and independent school foodservice to 220 communities during the past four decades. Our dedicated team of associates are committed to providing quality foodservice every time. Meals prepared from fresh ingredients support local and sustainable agricultural practices. We go above and beyond foodservice by offering nutrition education programs that empower students to make healthy choices on a daily basis. By providing wholesome meals in conjunction with nutrition education, we're equipping students with the tools needed to live a happy, healthy life. **That's Nourishing a Brighter Future!**

Positions at this location may require proof of COVID-19 vaccination, boosters, and/or regular COVID testing. Where permitted by law, applicants who are offered a position for this location may be asked about their vaccination status, which must meet minimum business requirements. All religious, medical, or other legally recognized exemptions regarding vaccination status will be considered.

Job Summary

This is a Great Opportunity to join a great company. We are seeking a growth minded **Chef Manager** for our growing business. In this role you will be responsible for the success of both the culinary and food service operation.

Key Responsibilities:

- Full culinary management of food service operation to include inventory, ordering and receiving
- Knowledge of P&L accountability and contract-managed service experience is desirable
- Proficient in menu development, cost controls, purchasing and inventory with a focus on sourcing and utilizing local food products
- Possesses a passion for sustainability

Preferred Qualifications:

- Must have a working knowledge of HACCP
- Three years of culinary management experience in contract foodservice, fine dining setting, or restaurant with inventory and purchasing knowledge and control

- Extensive knowledge of food and catering trends with a focus on quality, production, sanitation, food cost controls, and presentation
- Experience with exposition cooking needed
- Knowledge of P&L accountability and contract-managed service experience is desirable
- ServSafe certified is a plus

Apply to Flik today!

Flik Independent School Dining is a member of Compass Group USA

[Click here to Learn More about the Compass Story](#)

Compass Group is an equal opportunity employer. At Compass, we are committed to treating all Applicants and Associates fairly based on their abilities, achievements, and experience without regard to race, national origin, sex, age, disability, veteran status, sexual orientation, gender identity, or any other classification protected by law.

Qualified candidates must be able to perform the essential functions of this position satisfactorily with or without a reasonable accommodation. Disclaimer: this job post is not necessarily an exhaustive list of all essential responsibilities, skills, tasks, or requirements associated with this position. While this is intended to be an accurate reflection of the position posted, the Company reserves the right to modify or change the essential functions of the job based on business necessity. *Los Angeles applicants: Compass Group will consider for employment qualified applicants with criminal histories in a manner consistent with the requirements of the Los Angeles Fair Chance Initiative for Hiring (Ban the Box ordinance)

Associates at Flik Independent School Dining are offered many fantastic benefits.

- Medical
- Dental
- Vision
- Life Insurance/ AD
- Disability Insurance
- Retirement Plan
- Paid Time Off
- Holiday Time Off (varies by site/state)
- Associate Shopping Program
- Health and Wellness Programs
- Discount Marketplace

- Identity Theft Protection
- Pet Insurance
- Commuter Benefits
- Employee Assistance Program
- Flexible Spending Accounts (FSAs)

Req ID: 1029717

FISD

STEPHANIE FREER

[[req_classification]]