

## Meet Chef Nancy Burgos-Jackson

Over the past 15 years, Chef Kaid has dedicated his culinary career to Elior, advancing through hard work, perseverance, and a genuine passion for the culinary industry. Beginning his journey as a utility team member, he learned the importance of teamwork, organization, and the essential role that every position plays in building a successful kitchen operation.

As he gained experience, he progressed to prep cook and later to line cook, where he refined his culinary skills, thrived in a fast-paced environment, and developed a strong commitment to food quality, consistency, and exceptional preparation standards.

His dedication to continuous learning and natural leadership led to his promotion to Junior Sous Chef. In this role, he took on greater responsibilities by helping oversee daily kitchen operations, mentoring team members, maintaining high culinary standards, and ensuring efficient execution of service.

Today, he proudly serves as Chef Manager, leading his team with professionalism, integrity, and a commitment to excellence. His progression from utility team member to Chef Manager is a testament to his strong work ethic, determination, and belief that every role in the kitchen contributes to the overall success of the operation. He remains passionate about creating memorable dining experiences, fostering a positive and collaborative work environment, and continuing to grow as a leader while inspiring others to reach their full potential.

THE BRITISH INTERNATIONAL SCHOOL OF NEW YORK

## Elior & British International

Elior has proudly partnered with British International School since 2024 delivering a dining experience built around care, quality, and community. We take the time to understand each student's dietary needs and food allergies, ensuring every meal is both safe and thoughtfully prepared. Our team is committed to creating fresh, delicious options that students genuinely look forward to—offering a variety of choices each day so every member of the community can find something he enjoys.



**British International School Dining Services Team**



# We Love Food.

Most of all, we love food that is good for you:
Simply, tasty, and appetizing foods prepared from scratch with fresh, sustainably sourced and better-for-you ingredients, providing balanced nourishment for body and soul.

We provide British International School community with ingredients that not only taste great, but are as clean as possible.

Transparency matters. We put a lot of time and effort into sourcing and procuring the products we use in our kitchen. And, rest assured, we never sacrifice quality for cost.

To ensure that the meals we provide are as tasty and nutritious as possible, we source all of our ingredients and products from trusted suppliers, farms, and manufacturers that use healthy, sustainable practices.

**Bell & Evans**
proudly using Bell & Evans for all poultry

**No Antibiotics Ever (NAE)**
and 100% vegetarian feed for the animal proteins we offer

**Milk**
contains no growth hormones (rBST), no pesticides or insecticides

**Bread + Bakery Items**
are delivered fresh daily from a local bakery that is also certified nut free

