



Executive Chef Jeff

Jeff is the executive chef in a small-college dining hall, whose life revolves around his work.

He routinely works 14 hour days, 6 days a week, to maintain his “first in, first out reputation”, and to maintain quality of kitchen.

He works closely with Megan, as he lacks the time and ability to integrate his process with technology.

Jeff coordinates with the meal manager to estimate food quantity, providing kitchen information to inform weekly estimates. He keeps a large number of highly detailed excel spreadsheets.

“It is my operation in the end. If I need to put in extra time to make it work, I will.”

Jeff is a dedicated individual who puts staff above himself. He places the highest importance on running a smooth kitchen and producing high quality results.