



Meet Chef Kaid Lewis

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.



Elior & Speyer Legacy

Elior has proudly partnered with Speyer Legacy School since 2025 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.



Speyer Legacy School Dining Services Team



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

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 Speyer Legacy 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.





SPL Catering News

During the Spring Semester, Elinor introduced its new seasonal catering menu, featuring fresh, flavorful options designed to elevate campus meetings and events.

New additions such as Summer Rolls, Cubano Sandwiches, and Baja Fish Tacos quickly became guest favorites.

The updated menu reflects Elinor's commitment to providing diverse, high-quality catering options while keeping offerings fresh and seasonal. By regularly introducing new menu items, Elinor continues to enhance the catering experience and meet the evolving preferences of its customers.

The positive response to the Spring menu highlights the success of these new offerings and reinforces Elinor's dedication to delivering memorable food experiences for every event.

Try it Tuesday

Starting this semester, every Tuesday, students will get the chance to try something new through Try It Tuesday, a fun program led by Elinor Chef Manager Kaid. Each week, students are invited to sample a different food they may not have experienced before, encouraging them to explore new flavors and build healthy eating habits.

From nutritious kale and creamy hummus to juicy mandarins and other unique foods, Try It Tuesday helps make trying new things both fun and exciting. We're looking forward to beginning the program this fall with plenty of interesting bites for students to discover.

Whether they find a new favorite or simply enjoy the experience of trying something different, every Tuesday is another opportunity to expand their tastes and enjoy the adventure of food.



Speyer Legacy School Dining Services