



Executive Chef

K-8 School

Organization Description

At RISE Charter School (RISE), our mission is clear: to empower all of our scholars to thrive academically, strengthen their community, and discover their voice.

We prepare every scholar to thrive in any high school environment and launch onto a path toward college, career, military service, and meaningful citizenship.

At RISE, we believe that food is foundational to student success. Through our new, fresh, scratch-cooked meal program, we aim to nourish our scholars while educating them about nutrition, wellness, and the origins of their food. This is a new, innovative pilot that will require a builder and entrepreneur.

Opportunity Summary

RISE is seeking an innovative and experienced **Executive Chef** to lead and execute our fresh-from-scratch culinary pilot in partnership with Food Paradigm.

This role is responsible for preparing and serving high-quality breakfast and lunch to K–8 scholars, while building a kitchen program rooted in excellence, efficiency, compliance, and education.

The ideal candidate brings both culinary expertise and operational leadership—someone who can manage a high-functioning kitchen, develop systems aligned to USDA requirements, and contribute to a joyful, student-centered dining experience.

Leadership & Responsibilities

Culinary Execution & Kitchen Leadership

- Prepare, cook, and serve fresh, high-quality breakfast and lunch daily for K–8 students
- Lead a scratch-cooking model that prioritizes freshness, flavor, and nutritional value
- Maintain a clean, safe kitchen in full compliance with Wake County Health Department regulations
- Manage kitchen staff, including hiring, onboarding, training, and performance management
- Foster a positive, high-expectations team culture with strong morale and accountability

Menu Development & Food Program Innovation

- Assist in the ongoing development and refinement of menus based on student feedback and participation
- Ensure meals are appealing, culturally responsive, and aligned to student preferences

- Stay current with culinary trends and best practices in school and institutional food service

Compliance & Operational Systems

- Demonstrate working knowledge of USDA meal pattern requirements (NSLP/SBP), including portioning and reimbursable meal components
- Create and maintain standardized recipes with documented yields, portion sizes, and ingredient specifications
- Maintain accurate daily production records (quantities prepared, served, and leftover)
- Coordinate daily with the School Nutrition Manager (or compliance lead) to ensure accurate documentation and meal compliance
- Maintain active knowledge of student food allergies and ensure appropriate meal accommodations

Budget & Vendor Management

- Operate within budget guidelines, managing food costs and minimizing waste
- Work with vendors weekly to secure high-quality ingredients at the best possible pricing
- Monitor inventory and control kitchen resources effectively

School Integration & Student Experience

- Partner with school staff to create a joyful and efficient meal service experience
- Support opportunities for student learning around food, nutrition, and sourcing
- Engage positively with students, staff, and families to build excitement around the program

Facilities & Equipment

- Ensure all kitchen equipment is properly maintained
- Coordinate repairs and preventative maintenance as needed

What You'll Bring to the Team

- Strong belief in the connection between nutrition, learning, and student well-being
- Ability to lead a team with clarity, urgency, and care
- High attention to detail in both food quality and operational systems
- Flexibility and problem-solving in a dynamic school environment
- Commitment to continuous improvement and innovation

Qualifications

- 2+ years of experience as a chef in a restaurant, catering, school, or institutional setting
- Demonstrated experience in **high-volume, scratch cooking** (strongly preferred)
- Proven kitchen management and team leadership experience
- Strong organizational and multitasking skills
- Knowledge of or willingness to learn USDA school nutrition requirements
- Ability to identify and resolve problems efficiently
- Strong communication and collaboration skills

- Clean driving record and reliable transportation

Preferred Skills

- Experience in school food service or child nutrition programs
- Familiarity with production records and standardized recipe systems
- Working knowledge of Microsoft Office or similar systems

Compensation & Benefits

- Salary: \$60,000–\$65,000 annually
- Full-time, year-round position (40–50 hours/week)
- Competitive benefits package including medical, dental, vision, and life insurance

Reporting Structure

- Reports to: Director of Operations (with partnership from Food Paradigm Culinary Advisor)
(Note: Final reporting structure to be confirmed for clarity and alignment.)

Non-Discrimination Statement

RISE Schools, Inc. does not discriminate on the basis of race, color, religion (creed), gender, gender expression, age, national origin (ancestry), disability, marital status, sexual orientation, or military status, in any of its activities or operations. These activities include, but are not limited to, hiring and firing of staff, selection of volunteers and vendors, and provision of services. We are committed to providing an inclusive and welcoming environment for all members of our staff, volunteers, subcontractors, vendors, and clients.