



Meet Chef Milena Jimenez

Milena Jimenez is an experienced culinary professional with nearly 18 years in the foodservice industry. Milena holds a degree in Culinary Arts and Hotel Restaurant Management. Her career began in hospitality as a server before advancing into culinary operations as a garde manger chef in a banquet hall setting. She later worked in a corporate dining setting before transitioning into school foodservice, where she found a passion for creating welcoming and community focused dining experiences for students and faculty.

Inspired by her father, who immigrated from Poland and built a successful business through hard work and dedication, Milena learned early on the value of perseverance, consistency, and commitment. Those lessons continue to guide both her personal and professional life and have shaped her approach to leadership and hospitality.

In addition to managing dining services, Milena enjoys mentoring students through cooking classes and helping young people build confidence and creativity in the kitchen. She believes food has the power to create connection and community, and she brings that philosophy into her work every day.



Since 2023

Elior has proudly partnered with Friends Seminary since 2023 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.



Friends Seminary 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 The Friends Seminary 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

