

QUEST INSIDER

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QUEST DIETITIANS BRING FRESH INSIGHTS HOME FROM SNA'S ANNUAL NATIONAL CONFERENCE



Quest Dietitians at SNA's Annual National Conference in July

Quest dietitians were proud to attend the School Nutrition Association's Annual National Conference in Charlotte, North Carolina, the largest gathering of K-12 school nutrition professionals in the country. Together with industry leaders, nutrition experts, and foodservice teams, they discussed the landscape of school nutrition and shared ideas for the future of student dining. Our team returned with fresh inspiration and practical insights that can help enhance the student experience and strengthen the programs we support every day.

FIVE-STAR HOTELS TO FOOD INNOVATION: HOW DANIEL WARRILLOW'S UNCONVENTIONAL JOURNEY LED TO QUEST

Daniel Warrillow is helping shape the future of food at Quest. As part of Quest's Vision & Innovation team, he's helping develop the Quest Innovation Kitchen, an initiative designed to connect chefs across the company, test new ideas and turn successful local concepts into companywide improvements. "Innovation is happening everywhere around Quest individually on a location basis," Warrillow said. "What we're doing is kind of connecting those individual parts of the field, the innovation that's already happening... communicating and hopefully rolling that out into a corporate wide initiative that everyone can benefit from."

He also sees the Innovation Kitchen as a place to strengthen collaboration across the organization. "The Quest Innovation Kitchen is a way that we can all get together, share ideas, test it... then we compile it, roll it out," he said. He's also helping develop new hospitality concepts, including a European-inspired bakery, café and restaurant planned for 191 Wacker in Chicago. The concept focuses on authentic cooking techniques and high-quality ingredients while exploring a style of dining Quest has not offered before.

The role is a natural fit, even if Warrillow's path has been anything but conventional. His culinary journey began in England after friends enrolled him in a college cooking course. What started almost by accident became a passion. He completed professional chef training, specializing in pastry, before launching a career in some of England's top kitchens. His early career took him through luxury hotels, including the five-star Royal Bath Hotel in Bournemouth, where he cooked for then-Prime Minister Tony Blair and later worked at London's Grosvenor House Hotel and interviewed for a role with Gordon Ramsay. While earning a degree in politics, he continued to work in restaurant kitchens.



Dan Warrillow, New Senior Director of Vision & Innovation

That willingness to embrace new opportunities led to a London street food business, stand-up comedy, recipe demonstrations on live television and more. He transformed Borough Kitchen's cooking school program from just a handful of classes to more than two dozen; a place where he developed recipes, cultivated chef partnerships and culinary education.

When Warrillow moved to Chicago and joined Quest, he expected school dining to be much different than the world of fine dining. "I was surprised by actually the quality of the ingredients that we had," he said. Just as important was "the freedom to be creative locally." That creativity extended beyond the kitchen. He partnered with teachers on classroom experiences, serving crêpes during French lessons and creating menus inspired by history and culture. Those experiences reinforced his belief that food can be an important part of education.



Stay really curious about everything.

Daniel Warrillow



Today, he's helping identify successful ideas already happening throughout Quest and creating ways to share them more broadly. Rather than introducing entirely new concepts, Warrillow believes some of the company's best innovations already exist in its schools and accounts. Ultimately, he hopes the Innovation Kitchen will help chefs build stronger relationships and create greater consistency and creativity across Quest's operations. For someone whose career has included luxury hotels, television studios, cooking schools and comedy clubs, the common thread isn't a specific job title, it's curiosity. His advice for aspiring chefs is simple: "Stay really curious about everything. Keep learning, travel whenever possible, try food where it's born." It's a philosophy that has taken Warrillow from five-star hotels to classrooms, and one that continues to shape the next chapter of innovation at Quest.



Chef Dan Helps Lead Quest Chefs Through Recipe Development

Make it at Home:

COBB SALAD

Featured at The Farehouse O'Hare Plaza, this hearty Cobb Salad is full of fresh ingredients that captures the best flavors of the season.

Ingredients

Salad

- 6 cups chopped romaine lettuce
- 2 cups cooked chicken breast, diced or sliced
- 1 cucumber, diced
- 2 medium tomatoes, diced
- 4 slices bacon, cooked and crumbled
- ½ cup blue cheese crumbles
- ¼ cup red onion, thinly sliced
- 2 hard-boiled eggs, chopped

Buttermilk Ranch Dressing

- ½ cup buttermilk
- ½ cup mayonnaise
- ¼ cup sour cream
- 1 tablespoon fresh lemon juice
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 tablespoon chopped fresh dill (or 1 teaspoon dried dill)
- 1 tablespoon chopped fresh parsley
- Salt and black pepper, to taste

Make the Dressing

In a medium bowl, whisk together the buttermilk, mayonnaise, sour cream, and lemon juice until smooth and creamy. Stir in the garlic powder, onion powder, dill, and parsley, then season with salt and pepper to taste. Cover and refrigerate for at least 30 minutes to allow the flavors to blend and develop.

Assemble the Salad

Place the chopped romaine lettuce in a large serving bowl or on a platter. Top evenly with the chicken, cucumber, tomatoes, bacon, blue cheese crumbles, red onion, and hard-boiled eggs. Drizzle with the buttermilk ranch dressing just before serving, or serve the dressing on the side. Toss lightly if desired and serve immediately for the freshest flavor and texture.



QUEST PROUDLY SERVES BLK & BOLD



Quest is proud to announce its partnership with BLK & Bold Specialty Coffee, a purpose-driven brand recognized for premium, specialty-grade coffee and a commitment to giving back. Beginning August 1, Quest locations will feature BLK & Bold's micro-roasted, Fair Trade Certified blends, crafted from ethically sourced beans and known for their rich, distinctive flavor.

Founded by lifelong friends Pernell and Rod, BLK & Bold was built on a shared love of coffee and a belief that businesses can be a force for good. Through its commitment to youth-focused nonprofits, the company pledges 5% of its gross profits to organizations that provide young people with the resources they need to thrive. As a Certified B Corporation, BLK & Bold combines exceptional quality with purposeful impact. We're proud to partner with a brand that shares our commitment to creating meaningful experiences and stronger communities, one cup at a time.

CHEF ROMEL'S SUMMER CULINARY TOUR

While school is out at DePaul College Prep, Chef Romel Alvar is spending his summer exploring Europe's food scene one bite at a time. Recent stops in Barcelona and Florence included a visit to the famous La Boqueria Market, fresh churros with chocolate, a pistachio affogato, and a classic Florentine schiacciata sandwich piled high with local meats and cheese. Between market visits, café stops, and strolling historic city streets, Chef Romel is gathering inspiration from the people, flavors, and traditions that make each destination unique. We're excited to see what ideas he brings back to campus this fall!



Chef Romel Taking Inspiration From Europe's Expansive Food Scene



RIVERHOUSE OPENS AT 100 & 150 S. WACKER

Quest is proud to announce the grand opening of Riverhouse, a new café and gathering space at 100 & 150 S. Wacker in Chicago's Loop. Designed exclusively for building tenants, Riverhouse offers a welcoming place to grab a handcrafted latte, refreshing drink, or snack throughout the workday. With plenty of indoor and outdoor seating, tenants can meet in the open lounge areas, work from comfortable couches and desk spaces, or reserve private booths for focused work and meetings. The space also features televisions, a game room with a pool table, and rentable event spaces. We're thrilled to bring the Quest experience to this beautiful new home and enhance the tenant workplace experience.



Riverhouse Features a Café, Lounge Area, Game Room, and More

COMMON MARKET HEADLINE TO REPLACE SARAH STORY HERE

Quest is proud to announce our partnership with two-time James Beard Award winner Sarah Stegner, co-owner and executive chef of Prairie Grass Cafe, to bring more locally sourced ingredients into our schools.

Through the collaboration, Sarah will work with local farms to help connect Quest kitchens with seasonal produce and high-quality ingredients grown in our communities, strengthening our commitment to knowing where our food comes from and supporting local agriculture.

The partnership also aligns with National Eat Local Day, celebrated annually on September 22 and co-founded by Sarah. The day encourages communities to support local farmers, increase awareness of sustainable food systems and celebrate the value of locally sourced food. Its mission closely reflects Quest's efforts to strengthen relationships with regional growers and bring fresh, farm-grown ingredients to students' tables.



Common Market

One of Chicago's most influential culinary leaders, Sarah has spent decades championing local food systems and sustainable agriculture. After graduating from the Dumas Pere Cooking School, she joined the culinary team at the Ritz-Carlton Chicago and rose to become executive chef of The Dining Room, one of the city's most acclaimed restaurants. She earned two James Beard Awards and numerous industry honors, including recognition as Illinois Restaurateur of the Year. In 2004, Sarah co-founded Prairie Grass Cafe in Northbrook, where her commitment to seasonal, locally sourced ingredients helped shape the farm-to-table movement.

She is also a founding member and past president of Green City Market, helping connect chefs, consumers and farmers while bringing sustainable food practices into the mainstream. Today, she continues that mission through her work with Quest, helping students build a deeper connection to the food on their plates and the farmers who grow it.



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