

# Renowned Chef Joins NYU Dining

When New York University was searching for a new chef to be a part of a renovation of Hayden Hall and its new focus on sustainability, it received a lot of resumes.

One of those resumes came from Jeramie Garlick, and his qualifications stood out. It isn't often that a Certified Master Chef – one of 42 in the world – applies for a job to oversee dining services at a university.

"When I received his resume and saw that he was a Certified Master Chef and all the different places he has applied his craft over the years, we invited him up here to meet us and I just knew early on this was a person who could really do great things for us," said George Hellen, resident district manager with Aramark, the campus foodservice provider.

How did NYU land Garlick, one-time personal chef of former President Ronald Reagan?

"We had a slight advantage in that he was interested in moving back to New York," said Hellen. "He owned a home in Brooklyn and his daughter was a recent college graduate of a local law school and was going to reside in New York, and both Jeramie and his wife wanted to live close to her. So he decided that he wanted to come back, so he was actively looking in this marketplace."

Hellen said that he has had several conversations about why Garlick decided to work in educational dining. "One of his responses was, 'I've done everything you can do, whether its been in fine-dining restaurants or on cruise lines or in world famous hotels, or cooking for a president. Here's something I've never done. I have an opportunity to go back and do something where I want to live ... get my family back together and maybe not as demanding on a person as a restaurant or hotel position might be.'"

Another benefit of working in educational dining is the hours. "In the summer, things slow down on a college campus," said Hellen. "It's not like every Friday and Saturday in a restaurant, you know how busy you are going to be."

Hellen said that Garlick seems to enjoy the various aspects of the position. "This also gave him an opportunity to lend what he knows and to help teach the staff and help groom them. I will tell you that I think one of his greatest attributes is his willingness to share what he knows and to make it exciting. He gets as big a kick out of taking a line cook and teaching them how to do something as he does in teaching an executive chef how to do something."

He continued, "Whether or not we have this high-end catering event for the president of the university or we're doing something for a student club organization, I think Jeramie approaches each of those events with the same passion, with the same commitment. You don't see any falloff. It is not like he's taking a step down or something. I think it is unique to his personality."



Garlick's input has already created differences in not only the food served, but also the choices students are making. "He's able to incorporate into our menu many different types of cuisine, all based on healthy products," said Hellen. "For instance, I never really realized all the different things one can do with tofu. But it goes well beyond that because, for instance, I was over there earlier today and we have one of our stations, which was Jeramie's idea, a featured vegan station. Today on the menu over there, they had a citrus asparagus sauté. Then they had a vegan chili garlic stir-fry. It is things like this that are exciting. They look wonderful and they taste really good."

He continued, "We're encouraging students to alter their diets a little bit and try these new items that are better for them. That is something the university has asked us to do. If you have an ever-changing variety of new and exciting dishes, I think the chances are much better that people will actually try them. I will tell you that in the three and a half weeks that Hayden has been open, our customer counts are up dramatically over last year. We are getting a lot of people who are going over there specifically for it because of the sustainable effort, and also because of the quality of the food they are getting."

