



EATING 101 RU DINING HEALTHY?



A WEEKLY NEWSLETTER BROUGHT TO YOU BY THE RU HEALTHY DINING TEAM
A Joint Program Between Rutgers Dining Services and The New Jersey Institute for Food, Nutrition, and Health

Under the Chef Hat of Rutgers Dining Services



Chef Randy Pavlik

Education: Art Institute International of NY

You can find Chef Randy Pavlik in Busch Dining Hall. He has been cooking professionally for 28 years. He started his Rutgers career as a chef at The Rutgers Club on the Livingston Campus.

Favorite part about working at Rutgers?

“All of the different cultures I’m exposed to.”

Favorite dish to make in your free time?

These days, his favorite dish to prepare is meatballs and meatloaf to please his 5-year-old daughter.

Chef Bryan Cardinale

Education: The French Culinary Institute in NYC

You can find Chef Bryan Cardinale at Livingston Dining Commons. He has worked in the industry for 40 years and began working at Rutgers in 2012.

Favorite part about working at Rutgers?

“Meeting all the students and cooking an array of ethnically diverse food.”

Favorite dish to make in your free time?

Chef Cardinale’s favorite dish is making something he’s never made before.



Chef Michael Eng

Education: Rutgers Alumni & Institute of Culinary Education in NY

You can find Chef Michael Eng in The Atrium. He has been at Rutgers for two years and was promoted to Chef Manager within six-months.

Favorite part about working at Rutgers?

“Getting to cook for the students and getting positive feedback about their experiences with Dining Services.”

Favorite dish to make in your free time?

Cooking a variety of seafood, with a favorite being spicy seafood stew with fresh shrimp, scallops, and fish.



Chef Andrew Hoffman

Education: Art Institute of Philadelphia

You can find Chef Andy Hoffman in Neilson Dining Hall. He grew up working in a local pizza restaurant in New Jersey and has over 23 years of experience managing kitchens, including two years at Rutgers Dining.

Favorite part about working at Rutgers?

“There is a real sense of pride in the product we put out, and it really shows at Neilson Dining Hall.”

Favorite dish to make in your free time?

He loves making meals using fresh produce from his garden that he tends to pickle or cure!



Unveiling Rutgers Culinary Masters, One Chef at a Time!

Authored By: Claire Ostaszewski

Reviewed By: Marina Vineis, MS, RDN – Rutgers Dining Services

References: Interviews with Andrew Hoffman, Bryan Cardinale, Michael Eng, Randy Pavlik

RUTGERS
Student Affairs

Dining Services

Instagram / Facebook / Twitter / @rutgersdining
food.rutgers.edu

Questions? Like us on Facebook (RU Healthy Dining Team), follow us on Instagram (@ru_hdt), or email nutrition@dining.rutgers.edu.