



Meet Chef Eric

Chef Eric was born and raised in Queens, New York, a proud lifelong New Yorker. Growing up in an Italian-American family, the dinner table was more than just a place to eat — it was where his family gathered, celebrated, shared stories, and created some of their most cherished memories. Those experiences shaped not only his appreciation for great food, but also his understanding of the power food has to bring people together. He loves working with his hands and bringing joy to others through food.

As a child, one of his teachers asked our class what we wanted to be when they grew up. When he thought about the happiest moments in his life, they almost always revolved around family, friends, and a meal shared around the table. It was then that he knew a career in food would allow him to combine my passions while creating meaningful experiences for others.

Chef Eric attended The Culinary Institute of America in Hyde Park, New York. Over the past 22 years, he has built a diverse career in food service and hospitality, with experience spanning fine dining, restaurants, corporate dining, catering, and private school food service. For the past 15 years, he had the privilege of serving school communities throughout New York City. Providing nutritious, enjoyable meals and introducing students to new foods is one of the most rewarding aspects of his career, and he takes great pride in helping create positive dining experiences that support learning and build community.

Outside of work, he enjoys cooking for his family and friends, traveling with his wife, and exploring New York City's ever-evolving culinary scene.



Since 2011

Elior has proudly partnered with The Abraham Joshua Heschel School since 2011 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 they enjoy.



Abraham Joshua Heschel's Dining Services Team



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

Snacks + Condiments

contain minimal ingredients and never contain high fructose corn syrup, food coloring, carrageenan, or other offensive additives

Eggs

come from certified humane and pasture-raised hens that roam freely and forage outside; they enjoy natural grass, seeds and insects, as well as vegetarian GMO-free feed

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 Abraham Joshua Heschel School 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.

