



Meet Chef David Rodriguez

Born in 1993 in Santiago, Dominican Republic, he immigrated to New York in 1999 with his mother. He is married to his wife, Marlenis, and together they have three sons.

From a young age, he developed a passion for cooking and enjoyed preparing meals for his family. He fondly remembers calling his father almost every day to learn, step by step, how to prepare traditional Dominican dishes such as rice and beans. This became the meal he cooked most often during his youth and laid the foundation for his lifelong love of the culinary arts. After graduating from high school, he attended John Jay College of Criminal Justice. Although he pursued his education there, his passion for cooking remained strong. In 2016, a friend invited him to interview for a part-time position at the Russian Tea Room. He was hired on the spot as a prep cook, marking the beginning of his professional culinary career. During his time there, he gained valuable hands-on experience and developed the skills that would shape his future in the food service industry.

In 2018, he pursued another long-standing goal: working in a school cafeteria. After applying to numerous positions without success, an opportunity finally came through his wife's cousin, who worked for Cater To You and informed him that the company was hiring. Grateful for the recommendation, he joined Cater To You in August 2018 as a prep server at The Buckley School in New York City.

His strong work ethic and dedication quickly became evident. After a year, he was transferred to St. Hilda's & St. Hugh's School, where his passion for cooking continued to grow. While working there, he expanded his knowledge by completing allergen training, sous chef training, manager training, and other professional development courses. He consistently took initiative, learned from every opportunity, and remained focused on his goal of becoming a Chef Manager.

In August 2025, that goal became a reality when he was promoted to Chef Manager at St. Hilda's & St. Hugh's School, where he currently leads the culinary program.

His journey reflects years of dedication, continuous learning, and a deep passion for providing high-quality meals while fostering a positive dining experience for the school community.



Elior & St. Hilda's & St. Hugh's

Elior has proudly partnered with St. Hilda's & St. Hugh's School since 2015 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.



St. Hilda's & St. Hugh's School Dining Services Team



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

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 St. Hilda's & St. Hugh's 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.



SHH Catering News

During the Spring Semester, Elior introduced its new seasonal catering menu, featuring fresh, flavorful options designed to elevate campus meetings and events.

New additions such as Summer Rolls, Cubano Sandwiches, and Baja Fish Tacos quickly became guest favorites.

The updated menu reflects Elior's commitment to providing diverse, high-quality catering options while keeping offerings fresh and seasonal. By regularly introducing new menu items, Elior continues to enhance the catering experience and meet the evolving preferences of its customers.

The positive response to the Spring menu highlights the success of these new offerings and reinforces Elior's dedication to delivering memorable food experiences for every event.



Green Restaurant Program

Elior is proud to be a Green Restaurant Certified food service provider, demonstrating our commitment to sustainability and environmentally responsible dining. This certification recognizes our efforts to reduce our environmental footprint through initiatives such as waste reduction, energy and water conservation, sustainable purchasing, and eco-friendly operational practices. These efforts help us create healthier dining environments while supporting a more sustainable future.

At St. Hilda's & St. Hugh's School, sustainability is an important part of our foodservice program. Along with serving fresh, nutritious meals, we are committed to reducing waste, conserving resources, and making thoughtful choices that benefit both the school community and the environment. Our Green Restaurant Certified status reflects Elior's ongoing dedication to responsible practices that make a positive impact every day.



Catering

Whether you're planning a meeting, classroom celebration, faculty gathering, special event, or an off-site function,

St. Hilda's & St. Hugh's School Catering is here to help make your event a success.

Our catering program offers a wide variety of fresh, chef-crafted menu options designed to accommodate events of all sizes.

From breakfast and lunch selections to receptions, snacks, and specialty offerings, we provide delicious and convenient solutions for both on-campus and off-site events.

We feature guest favorites while also introducing new dishes throughout the year.

To keep our offerings fresh and aligned with seasonal ingredients and food trends, we update our menu twice a year:

- Fall & Winter Menu
- Spring & Summer Menu

This rotation allows us to continuously evolve our selections while maintaining the most popular items from our community.

Ordering & Requests

Please submit your request by emailing Lou Tufano at lou.tufano@elior-na.com.

Our team will help confirm details and customize your order as needed.

We look forward to supporting your next event with a thoughtful, reliable catering service.

