



Get to Know Chef Jerome Fressinier

Hometown: Cognac, France
Engrained Chef since August 2008

What do you enjoy most about Engrained?

I am interested in involving local farmers and producers by bringing them to the forefront of food distribution at the higher education level.

How long have you worked in the Culinary Industry?

I have worked in the culinary field for about 24 years, including my work here at the Memorial Union about 20 years ago.

What is something that you love about your career?

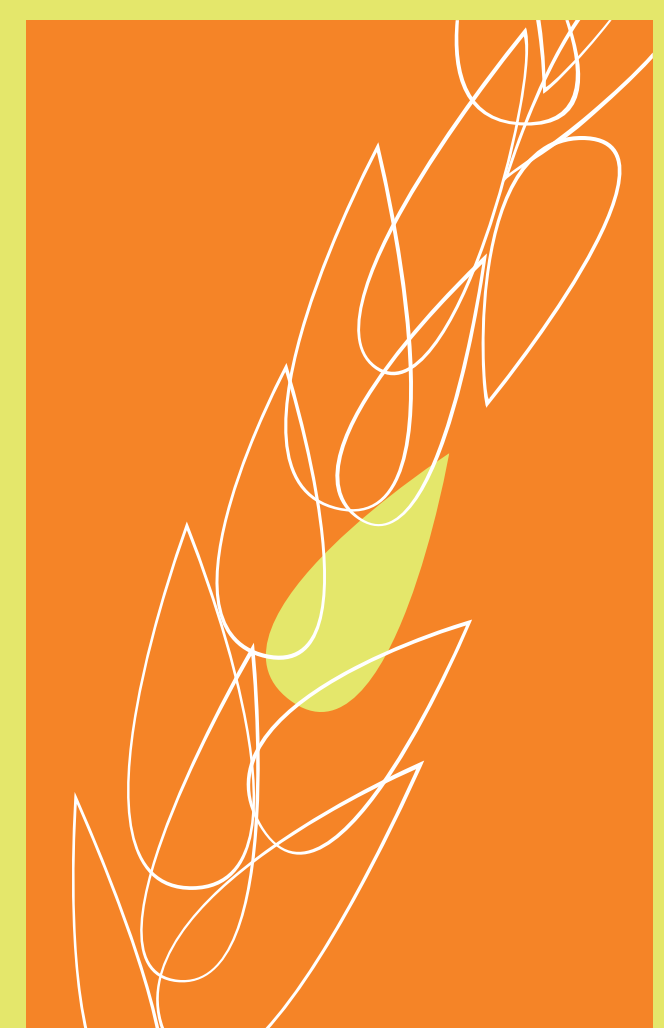
My career has taken me across the states from Tampa Bay, Florida to Carmel by the Sea, California, back to France and now back to ASU.

Favorite food?

My favorite food ranges from dark green vegetables, to small roots to coastal fish to petites patisseries.

Personal Quote:

“To be cooking with the best local, to some extent regional products, is the secret of great dishes.”



engrained
a taste of green