

Chef Spotlight



Chef Philip DeMaiolo
Senior Area Executive Chef

Chef Philip DeMaiolo has had a long career in the culinary industry. He started in the business at just 16 years old and worked in various restaurants and hotels throughout his career. His current position at Sodexo, serving as the corporate chef at New York Health + Hospitals, is his first foray into healthcare.



Rotelli Garden Bolognese
with Greens



Pigeon Pea Pumpkin
Stew with Sunshine Rice

DeMaiolo and his team rolled out a plant-forward program in the hospitals using fresh products instead of processed soy proteins. A garden Bolognese recipe, for example, uses 100% cremini mushrooms. Other sources of protein include lentils, legumes, grains and fresh vegetables. It's a culinary undertaking that gives the chef plenty of room for creativity with flavors and ingredients.

Learning about the communities he serves is also a priority for DeMaiolo. The population of the boroughs that he serves is about 65% Hispanic, so the chef developed recipes that pay homage to the cultures of his patients, including dishes like arroz con gandules and island-style curries.



“There’s research that says going to a plant-based diet is a healthy way of eating. Obviously, you still want to have the right amount of protein, so everything goes through our clinical team as well. No matter what recipes we derive or test, it has to go through our clinical team to make sure the right nutrients are in there.”

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