

At the age of fifteen Jared began his journey into the food industry and never looked back. As a chef, he has cooked and traveled across the country and worldwide, working under accomplished chefs in Chicago, California, and at the esteemed Ballymaloe Cookery School in Ireland. He is proud to have been mentored by James Beard & Bocuse d'Or winners alike, and would credit them for his own Jean Banchet Award, won with his business and team in Chicago.

From a culinary standpoint both locally and abroad, Jared has fostered his desire to support sustainable agriculture and forward thinking restaurants that are pushing for impact beyond their menu. More recently, while still living in Chicago, he brought this mindset to the acclaimed Green City Market, where he served as a Board Member and operated his popular wood-fired catering business for over four years.

After passing the torch onto a fellow employee, Jared spent time consulting for various Chicago-Land food businesses, in addition to serving as the Executive Chef of Research & Development for a successful Chicago-Based multi-unit national restaurant group.

Now, after planting roots on the East Coast, Jared has spent the last three years bringing his enthusiastic entrepreneurial spirit to the forefront with companies such as Zuul Kitchens, by adding a wealth of culinary creativity and operational know-how to his work. While he continued to support the ever-growing Zuul team as a Culinary & Kitchen Design Consultant, Jared spun off on his own and established a chef-driven consulting business to engage with the NYC marketplace. One of his consulting clients, the Stanley Isaacs Center, turned into full time work as of late, as he now serves as the Director of Culinary steering a culinary training and workforce development program for NYC's out-of-work and out-of-school youth.