The ‘Taste of Haiti’ Comes to UAlbany

UAlbany Dining Services featured Haitian cuisine on full display in mid-December at a student-inspired event, the "Taste of Haiti," which offered a variety of traditional entrees, side dishes and desserts for all to sample and enjoy.

The mingling of complex flavors and textures makes eating Haitian food an exciting experience. No one understands that more than Haitian UAlbany student, Jean Christian Adrien. Like most international students, Jean Christian enjoys his time at the University, but often misses his favorite native foods.

“Having this event was very special to me because it had been about eight months since I had eaten food from home,” stated Jean Christian. “It was also very important to my friends because for some of them, it would be the first time eating food from Haiti.”

Enter UAlbany Dining’s newly appointed executive chef, Gerald Oriol. Not only is Executive Chef Oriol a native of Haiti, but he is also as passionate about the country’s rich gastronomic heritage as Jean Christian. It was a great partnership, with magical results.

With input from the student’s list of ‘most missed foods,’ Executive Chef Oriol created a diverse menu that included main and side dishes, such as, Poul Creole, Diri AK PWA, and Banan Peze with Pikliz, and delicious desserts such as Pain Patate and Gateau Ananas.

“The food [at Taste of Haiti] represented a rich story of Haiti, said Executive Chef Oriol. “I was proud to present a taste of my homeland to the students, especially in partnership with a student as excited about the food as myself.”