

2018 NORTH AMERICAN ASSOCIATION OF FOOD EQUIPMENT MANUFACTURERS ACADEMIC SCHOLARSHIP



Sawyer Amo

Saint Paul College

Major: Culinary Arts

Why did you pursue your chosen major?

When I began taking Introduction to Culinary as a sophomore in high school, I joined solely out of my love for cooking and a desire to learn about food. I was unaware that this program would open up a whole new world in finding my passion. It helped me make connections with those who share the love and commitment to this industry. I went into the program not knowing what my future may look like, but it has guided me into pursuing a career in the hospitality industry. My goal is to own and operate a restaurant of my own. I also have a desire to spread the joy of cooking to others and teach Culinary Arts.

Describe a challenge that you faced and have overcome.

The greatest challenge that I have had to face occurred last year right before the National ProStart Invitational. Approximately three weeks before had to leave for competition, my principal pulled two of my teammates from the Management competition for academic reasons. At first, I was shocked by the news. But I realized that this was now my responsibility to put more work and dedication towards the competition. Come competition day, my teammate and I were as prepared as we could be. We spent the nights before practicing our lines and going over our restaurant concept, as well as completing work we missed from school. The Management competition couldn't have turned out any better for us. We performed our best and gained confidence with the judge's feedback. Although we did not win at anything, this experience provided me with the most rewarding feeling that I did not know was possible.

Describe what impact you would like to make on the restaurant industry through your education.

With this education, I hope to not only bring the joy of food and cooking into people's lives, but to innovate what food means to them. I aspire to open my own restaurant with an evolving menu that caters to exactly what guests and food trends are looking for.

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Beatriz Balderas

Culinary Institute of America

Major: Culinary Arts

Why did you pursue your chosen major?

It was my culinary instructors, representatives from the DE Restaurant Association and people I've met through the ProStart program that have helped me follow my dreams and passion. Currently, I am enrolled at the Culinary Institute of America in Hyde Park, New York for the Culinary Arts program. My goal right now is to graduate with an associate's degree in Culinary Arts and to stay at this institute for my bachelor's degree.

Describe a challenge that you have faced and have overcome.

The biggest challenge I have faced was moving to the United States when I was 11. I didn't speak English and wasn't familiar with the culture at all. It was a big emotional and culture shock, which was extremely hard for me to get used to. Luckily, I learned the language within a year. I was still shy and quiet, but through the people I've met, I came out of my shell. Through this situation, I learned that if one has the will to succeed, anything is possible and that there's always people willing to help. I wish to be one of those people for someone going through a similar situation.

Describe what impact you would like to make on the restaurant industry through your education.

I grew up in a place where we grew the crops that were used for food or to feed our animals. When I moved to an urban area, people were mostly consumers and I always thought it was very sad that they never got to see their food being grown or harvested in fields/ farms. Throughout my career I plan on working with people to educate them about the food they're consuming and teaching them sustainable ways. I want to help people understand food and for them to appreciate it more.

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Mary Graham

Oregon State University

Major: Food Science & Technology

Why did you pursue your chosen major?

Initially, I wanted to go to culinary school to pursue my passion of cooking. I wanted to be a chef or even open my own restaurant. Then I realized that I loved science way too much to not incorporate it into my life. After researching ways on how science and food mingled, I came across food science and I knew that was what I wanted to do. I am excited to see where this degree will take me. I would love to see my passion for chemistry and cooking allow me to go out and provide services to help others.

Describe a challenge that you have faced and have overcome.

A challenge I recently faced was the possibility of not being able to afford college. My family had to downsize in housing and my mother had to look for another job to support our family, as I am the third member of my family currently in college. My mother started going back to school two years ago and my younger sister started winter term 2017. I love going to a larger university and I didn't want to lose the education. This makes my education much more valuable to me and I do not take it for granted.

Describe what impact you would like to make on the restaurant industry through your education.

I would love to better the food industry by doing my part in researching, experimenting and creating. As a research chef, one of my career goals is to help solve problems facing the food industry. Another career goal would be to travel to areas with an agriculture need and help develop a food product or crop that is more sustainable, reliable, packs more nutrient that helps a community in a positive way.

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Danielle Black

Wellesley College

Major: Geosciences

Why did you pursue your chosen major?

I major in geosciences, which is the study of the processes and events involved in building our world. I chose this major because I believe that the more we learn about how the Earth works, the more we can learn about ourselves. I am particularly interested in the topics of soil health and agriculture, and how those in the restaurant and food industry can directly impact our environment by influencing what type of food is produced on a large scale, and when and how it should be produced.

Describe a challenge that you have faced and have overcome.

Growing up, I've always been shy. I'm now in college and I still struggle with this part of my personality. While I don't duck when someone new strikes a conversation, I still have anxiety when I assert myself in academic and professional settings. This is why everyone who knows me was surprised when I decided to study abroad last semester. Breaking out of my shell during the first few weeks in Brazil was difficult. I didn't answer questions in class, and I even hesitated when ordered food in a restaurant. I soon realized that if I kept being shy, I would leave Brazil without having learned Portuguese. Little by little, I started to creep out of my shell and force myself to communicate with others. To my surprise, most people tried their best to understand me and were willing to continue our conversation even though I didn't have the vocabulary to do so. I plan on using my newfound confidence to help further my academic and career goals.

Describe what impact you would like to make on the restaurant industry through your education.

Through my education, I hope to help solve the problem of food waste in the restaurant industry, and foster stronger connections between restaurants and their food suppliers. I believe that when you know where your food comes from, it truly tastes better. I also want to inspire others to become more aware of what they put into their bodies and to support and foster more ethical businesses.

2017 NORTH AMERICAN ASSOCIATION OF FOOD EQUIPMENT MANUFACTURERS ACADEMIC SCHOLARSHIP



Kristina Infante

University of Houston

**Major: Hospitality & Tourism
Management**

Why did you pursue your chosen major?

I started college when I was eighteen years old pursuing a degree in microbiology. As most students, I ran out of funds and got my first job in a restaurant. After a few short months, I worked my way to kitchen expeditor, server, line cook, and bartender. School was difficult and working in a restaurant came to me naturally. I decided to drop all my courses and commit myself to the restaurant industry. After a few years, I dreamt of going back to school and applied to a microbiology program at the University of Houston and was rejected. This gave me time to reconsider my major. I still remembered the first time I waited a table and I decided to apply to the Hilton College. Everything has a time and place and this time, I was accepted!

Describe a challenge that you have faced and have overcome.

As a wife and mother of two beautiful children, it would seem like I would have it together. But to be completely honest, I had to overcome the urge to quit because there is no other option. I currently work and go to school full-time, while paying rent, school loans and bills at the same time. Since transferring from community college, my tuition has tripled. I am determined to get my degree and to never give up.

Describe what impact you would like to make on the restaurant industry through your education.

I have noticed that the restaurant industry has a high turnover rate and sometimes lacks compassion for the restaurant worker. I would like to open a restaurant that takes the idea of empowering their workers to do good for their guests and community. I want to take my education and create an environment where people want to work, where they want to serve the best food that comes from the most sustainable source, and create an organization that all stakeholders can thrive.

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Alyssa D'Angelo

Temple University

**Major: Supply Chain
Management**

Why did you pursue your chosen major?

I am 26 years old and am working to earn a Bachelor of Business Administration with a major in Supply Chain Management. Currently, I am the Operations and Logistics Manager at Jamie Hollander Catering and Events. I manage the warehouse as well as handle on-site event logistics. I worked my way up and out of the kitchen and into the catering department by starting as an Office Assistant, then Staffing Coordinator, and now currently manage the Operations and Logistics for all of our events. My work experience inspired me to pursue a degree in the Business and Logistics field. Supply Chain Management is a degree I am drawn to because of what I do now for my job.

Describe a challenge that you have faced and have overcome.

A challenge in my education that I have recently faced and overcome would be balancing my work and my education. I managed to graduate with an associate's degree in Business Administration with a GPA of 3.89, while maintaining my full-time job. Working as an Operations Manager for a catering company is very challenging and my weekly workload can exceed 40 hours during our busy seasons. My dedication to working in the hospitality field and my education is what drives me to excel. There was a time when I had a paper and a final to study for, as well as an important event to cater. I had to schedule my time and plan accordingly. With hard work and time management, I was able to get a good grade.

Describe what impact you would like to make on the restaurant industry through your education.

Furthering my education in this field will help me contribute to the industry I have grown to love most. I hope to make this industry, wherever I work, a desirable environment by growing my communications and leadership skills. By doing this I hope to draw good people into our industry.