

Skills for Success

Culinary Arts

I am currently going to school at Sullivan University and studying baking and pastry arts.

[After graduating from West Shore's Culinary Arts program], I definitely feel better about going into the industry and what it will be like and how to succeed in this field...It really helped me get ahead of others and helped me a lot in certain labs because I would already know what to do. It taught me how to get tasks done to the best of my abilities, and taught me a lot of discipline which helped at work and during competition. It also taught me that I might not always be the best but I can work to get better.

I received a scholarship from the American Culinary Foundation and put it towards college tuition.

I learned that you can never give up no matter how hard things get, and that you have to push yourself.

If you are interested in cooking or baking or anything related to food you should take this class because it is so fun and you will learn so much. Put yourself out there, if you have an idea about something do not be afraid to tell someone about it. Don't be afraid to get involved.

Madison Zoller, Class of 2020

