

# Skills for Success

## Culinary Arts

I am in my senior year at Johnson & Wales University in Providence for Baking & Pastry. I've been working at No. 9 Park in Boston since my sophomore internship. (Soon) I will be done with classes and labs, moving on to my senior internship after the new year at Turning Stone Casino and Resort in upstate New York.

**Doing culinary in high school was the best decision that I made. I learned so much, and got so much experience.**

It made it easier to get into a culinary college, and I was more prepared for the classes... Even if you don't go into the culinary field specifically, the program prepares you for life in general. Everyone should know basic cooking skills. That way you can cook for yourself, and always have something to fall back on. There will always be jobs in the culinary field in one way or another, so knowing to cook is a great skill to have. I was able to get multiple renewable scholarships for college because of being in the culinary program... Everyday I looked forward to going to culinary.

The most important thing that you learn in culinary is professionalism. Showing up, on time, and ready is one of the biggest things that employers look for. You also learn to work with others, how to prioritize the importance of tasks and work efficiently. These are all skills that will be important to have no matter what field you go into...Come into class with a good attitude and ready to learn, and you will have an amazing time. The chefs are there to help you, and they will do everything they can to make sure you can succeed.

Jessica Bohannon - Class of 2017

