

Skills for Success

Culinary Arts

I am studying Baking and Pastry Arts at Sullivan University in Louisville, Kentucky...and I have loved every minute of it.

I definitely felt more prepared for the industry after being in the West Shore program. Being able to work in a restaurant type of environment at the Ranger Cafe gave me a better idea of what it would be like to work in a restaurant as a job.

Chef Corti and Chef McGorray did a great job preparing me for college. Hearing their experiences and what they expected from us as students allowed me to have a better understanding of what to expect in college...I learned that being present doesn't always mean you are ready to work. Being in full uniform, being ready to work mentally and physically, and being able to perform well are some things that you need to be successful in this program.

I received a scholarship from the American Culinary Federation in my senior year of high school that I used towards my college tuition. Some things I have learned through [the Culinary program] is that you should not let little things that will not matter later in life stop you from being the best version of yourself. It is very easy to get distracted and slip away from what you are striving for. You should always be trying to improve and be open to constructive criticism.

Emma Nagy - Class of 2020

