



*Mid Hudson Food & Wine Society
2013 Scholarship Recipient*

Megan Lodes

MEGAN LODES

CBN 796
1946 CAMPUS DRIVE
HYDE PARK, NY 12538

September 26, 2013

Mr. Paul Coiteux
Mrs. Mary Coiteux
Co-Presidents
Mid-Hudson Food and Wine Society
13 Easy Street
Hopewell Junction, NY 12533-5455

Dear Mr. and Mrs. Coiteux,

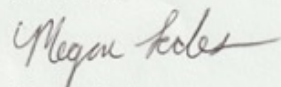
I am a recipient of the Mid-Hudson Food and Wine Society Scholarship. Thank you to you for making my scholarship possible and allowing me to pay for my education.

Since I was a girl, I have loved baking and pastry. I attended Siena College and received a Bachelor's Degree in Marketing. After I graduated, I worked in retail management for a year but knew that I wanted to make a career change to follow my dream of attending the CIA. Now that I am beginning my second year at the CIA, I hope to continue to have academic success and to begin planning for a career after I graduate. I plan to combine my love of writing, travel and baking and pastry in a career.

The Mid-Hudson Food and Wine Society Scholarship is extremely beneficial to my education and will allow me to begin paying off my student loans before I graduate. Receiving this scholarship reminds me that I made the right decision to follow my dream and that all my hard work and dedication is paying off.

Thank you again.

Sincerely,



Megan Lodes
Class of 2014-AOS

The Culinary Institute of America
1946 Campus Drive
Hyde Park, NY 12538-1499
Tel: 845-452-9600
www.ciachef.edu



THE WORLD'S PREMIER
CULINARY COLLEGE



MID-HUDSON FOOD AND WINE SOCIETY

Recipient

Megan Elizabeth Lodes

AOS in Baking & Pastry Arts

April 4, 2014

[Anticipated]

I have roots in the culinary world. For many years my grandfather was the proprietor of the Water Wheel Inn in Ardsley, NY. My uncle William graduated from The Culinary Institute of America in 1966 when the college was still in New Haven, CT. I remember holidays at my uncle's house and watching in amazement at his knife skills. I would pester him with questions as to the next step in the dinner's preparation.

Now that I think about it, it's fitting that I follow my passion and attend the CIA as well.

I grew up in Carmel, New York with my mother, father and older sister. I always remember following my mother around the kitchen. I think she was the reason I love baking so much. I fondly remember my mother getting ready for dinner parties. My father is an attorney and he'd often have employees or clients over for dinner. I knew my mom loved to bake and entertain and I would be right there at her side.

I attended high school in Greenwich, CT at the Convent of the Sacred Heart. It was during high school that I took my first job in the food service industry. I had a summer job in the kitchen at the Mahopac Golf Club doing prep work. Most 14 year olds wouldn't have enjoyed spending 8 hours chopping vegetables, but for me, I loved it. I was in a kitchen and although the work wasn't glamorous, I was in a kitchen and a part of everything that was going on. I got to watch it all come together.

After high school, I still loved baking and thought I should get a business degree. I attended Siena College and earned my Bachelor's Degree in Marketing. I liked my marketing and advertising courses so much that after graduation I took a managerial position in Albany, NY. In less than a year's time I realized that I wanted to be a baker.

I feel right at home at the CIA. I love learning not only the techniques about the art of baking but about the science behind it as well. After I complete my education, I hope to work in research and development.