



*Mid Hudson Food & Wine Society
2015 Scholarship Recipient*

Marielle Martín

The Mid Hudson Food & Wine Society Scholars



Murielle Martin

Mid Hudson Food & Wine Society Scholar, 2015

It all started with Kraft Macaroni & Cheese. I blame my love for the kitchen on that nostalgic blue box and bright orange cheesy goodness. When I was four, my grandfather decided to seat me on the countertop and teach me how to prepare it. It was the first thing I learned to cook and it's still my favorite food. And the rest is history.

Food has always been a major part of family gatherings, and my grandparents were always preparing large dinners for when the grandchildren would come and visit. My grandfather noticed how I took interest in the kitchen and decided to teach me how to cook. My fondest memories with him were steaming dumplings and transferring crabs from the sink to a simmering pot of coconut milk, ginger and garlic. While watching TV one day, I saw a

simmering pot of coconut milk, ginger and garlic. While watching TV one day, I saw a commercial for a culinary school in the city—it was fate. I knew I wanted to be a chef at seven years old. A couple months later my uncle told me about the Culinary Institute, and it's been my dream ever since.

During my junior year of high school, I began attending Putnam Northern Westchester BOCES for their hospitality program with the intention of focusing on culinary arts. But once I hit the baking portion of the program, I fell in love with it. During my senior year, I took the Advanced Baking program and graduated from BOCES as well as Somers High School.

I would've never thought I'd end up here at CIA. My parent's didn't agree with my career choice at first, but eventually they gave in. I really have them to thank for everything. It's been a dream come true being here and it's such a great experience for aspiring chefs. My professional and personal growth here has given me so much confidence to dream bigger and better. After graduation, I plan to pursue my Bachelor's degree and concentrating in Advanced Wine, Beverage and Hospitality.