



*Mid Hudson Food & Wine Society  
2010 Scholarship Recipient*

*Stefan Litavec*

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SCHOLARSHIP

RECIPIENT

**STEFAN E. LITAVEC**

AOS IN BAKING & PASTRY ARTS  
NOVEMBER 12, 2010  
[ANTICIPATED]



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tradition for everyone to bake."*

Yorktown Heights native Stefan Litavec is a graduate of Lakeland High School, who has made the Dean's List, is maintaining a perfect attendance record, is vice president of the Baking and Pastry Society and currently holds a 3.73 GPA. Stefan initially studied psychology and pre-med at SUNY Binghamton but transferred to The Culinary Institute of America to pursue his culinary interests.

The impetus to follow his dreams is easily traced to the influence of his mother. "My mom's family is from Norway and it is tradition for everyone to bake. Growing up, my family always cooked and we ate at home all of the time. We rarely purchased baked goods or cakes, instead we made them ourselves." Hospitality comes naturally to Stefan as one of his favorite pastimes is sharing food he's prepared with his friends and family.

Stefan received his introduction into hospitality and the foodservice industry as a busboy at Yogi's Steak and Seafood in Yorktown, New York. "Yogi's was my good friend's family's restaurant. That's where I really learned how to work, clean, and how to be courteous to guests. It was an excellent place to study 'good hospitality'."

During his externship, Stefan remained in the Hudson Valley as he honed his skills at Equus at the Castle on the Hudson in Tarrytown, New York. "I was responsible for producing desserts and pastries for the restaurant and creating soufflés for dinner service. During dinner service, I plated desserts I had created earlier that day. Working at Equus, I learned a lot about restaurant desserts, banquet desserts, restaurant operations and overcoming challenging situations."

Stefan will soon graduate from the CIA's A.O.S. program and enter the B.P.S. degree program this December. Even with two more years of school ahead of him, a clear plan for the future is forming. "After B.P.S. graduation, I plan on seeking further experience and knowledge in chocolate making, confectionary, and bread baking. These are my passions and what I wish to do in my food service career. The CIA has ignited my passion for these subjects, prepared me for my career in the industry and molded me into a better cook and artist."