

Mid Hudson Food & Wine Society 2023 Scholarship Recipient

Erica Tonnesen

MID-HUDSON FOOD & WINE SOCIETY 2023 RECIPIENT ERICA TONNESEN



Dear Mid-Hudson Food and Wine Society member,

It is an honor to be chosen as the 2023 Mid-Hudson
Food and Wine Society Scholarship recipient. I am
currently in my fourth semester at the Culinary
Institute of America where I am majoring in Baking and
Pastry Arts. I am really enjoying my studies, especially
where I can put my own creative twist into my products. I am
involved in the Ceramics Club on campus where I have been the
treasurer for four semesters and am involved in intramural sports. I
also work on campus at the IT Student Help Desk.

My goal that I will be able to one day accomplish with the assistance of my associates degree in Baking and Pastry Arts is to open a bakery that serves those with dietary restrictions. Since I am a type one diabetic, it has been a dream of mine to do this one day and receiving this award is helping me to continue my journey in the right direction of making it one day a reality. I am truly grateful for the scholarship support. This scholarship helps me financially and is a part of something much greater than that: my future. Thank you for your support to The Culinary Institute of America students. Sincerely,

Erica Tonnesen
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Please share your story. Describe what inspired you, including any early experiences (if applicable), to come to the CIA and pursue a career in the foodservice and hospitality industry. Describe which degree program and concentration (if applicable) you are pursuing, why you have chosen your career path, your future career goals, and how your CIA education has helped you or how you believe your CIA education will help you to achieve these goals.

Growing up what truly inspired me to pursue a degree in Baking and Pastry is the challenges I went through that changed my perspective on life as a whole. Being a type one diabetic in this field opens people's eyes to the different lives everyone lives and makes people aware that you can be anything you put your mind towards. Coming to the CIA for my education has been one of my life's best experiences. Pursuing my Associate in Baking and Pastry will get me to continue spreading awareness outside of the diabetic community. One day I hope to open a bakery that has desserts and pastries for those with dietary restrictions and healthier but still yummy options.

Please describe any challenges you have had to overcome in order to pursue or complete your education. If there have been challenges specific to the pandemic that have put obstacles in the way of you pursuing your education, please provide details. Describe what this scholarship means to you; how this scholarship has impacted you personally, academically, and/or financially; and how it may have helped you overcome some of the challenges you may have been experiencing.

For the pandemic's peak, I was a senior in high school and did not have a senior year. I am a person that gets overwhelmed when it comes to money and during the pandemic, I was worried I would be unable to go to the Culinary Institute of America. Furthermore, this scholarship is helping me more than just financially but academically motivates me to keep working as hard as I am. I could not be more thankful for this opportunity to continue pursuing my Baking and Pastry Arts degree at the Culinary Institute of America.

What program are you currently enrolled in?

Associate Degree in Baking and Pastry Arts

What is your expected graduation date for your current program?

April 2023

Please list the name of the location where you have completed, will complete, or hope to complete your externship or internship.

I completed my externship at Crystal Springs Golf Resort located in Hamburg, New Jersey. I worked at the fine-dining restaurant there, Restaurant Latour and I completed it in the Summer semester of 2022.