



*Mid Hudson Food & Wine Society
2011 Scholarship Recipient*

Chelsea Geyer

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THE WORLD'S PREMIER
CULINARY COLLEGE



MID HUDSON FOOD AND WINE SOCIETY SCHOLARSHIP

RECIPIENT

CHELSEA AMANDA GEYER

A.O.S. IN CULINARY ARTS

MAY 28, 2010

B.P.S. in Culinary Arts Management

NOVEMBER 10, 2011

[Anticipated]

"My mother is my biggest inspiration."

Chelsea Geyer grew up in Mahopac, NY where she attended Mahopac High School and Putnam Northern Westchester BOCES for Culinary Arts and Advanced Pastry. However, it was her family kitchen and her mother that sparked her interest in the culinary arts. "My mother is my biggest inspiration. Being a fantastic home cook she always had me in the kitchen as I was growing up. She knew how much I loved to cook so she suggested that I attend the culinary program at BOCES in addition to high school."

Fascinated by the foodservice industry, Chelsea sought employment to learn more about the field. "My first food service job was as a banquet server at a private golf club. I realized how much hard work went into making a guest's experience unforgettable. It was an eye opening experience, but it also made me realize that there was so much more I wanted to do in this industry. I was driven to further my education and I knew I wanted to attend The Culinary Institute of America."

"My experience here at the CIA is like no other," Chelsea continues, "I couldn't imagine myself receiving an education anywhere else. It was worth the hard work and dedication outside of the classroom. I feel connected to the college." In fact, like many student leaders, Chelsea is one of 'the faces' of the CIA. As a part-time employee of the CIA Hospitality Office, Chelsea spends up to 10 hours a week leading campus tours for visitors and prospective students.

Chelsea carries her excellent interpersonal skills, vivacious attitude and appetite for knowledge into the kitchen. "I completed my externship at The Sagamore Resort, in Bolton Landing, NY on Lake George. While at the Sagamore, my supervisor was Gordon Baker he was an intern from the previous summer. I would constantly refer to him for advice; having someone who was once in your position is really comforting. The Sagamore was a great place for me to grow as an aspiring young chef and I incorporated the lessons of 'experience' and 'skill' to my studies at the CIA."

Chelsea has already solidified her future plans. "Once I've completed my bachelor's degree at the CIA, I plan on continuing my education at Cornell University. Ultimately, I see myself becoming involved in New York State wine making industry."