



*Mid-Hudson Food and Wine Society  
2007 Scholarship Recipients*

*Nicholas Iacovello*

*Rose Petriello*

## Nicholas Iacovello

Pleasantville, New York

AOS Culinary Arts, June 2006

BPS Culinary Arts, November 2007

Scholarship: Mid-Hudson Food and Wine Society

**Nicholas Iacovello** wants to some day be a food and beverage manager or general manager in a luxury hotel, but he launched his career at Gianninni's Deli "The week I got my working papers at age 14," said Nick. Initially, he was doing dishes and cleaning for closing time, but I quickly demonstrated the desire to work and learn, especially in the area of food production. I truly feel that because of this job experience, I have developed an incredible work ethic which I still posses today. I also learned so much about food, ingredients, storage, safe handling, techniques, and cuisines in my first experience in this industry." At age 17 while attending Pleasantville High School and Southern Westchester BOCES, Nick started working as a line cook at the Iron Horse Grill in his home town of Pleasantville, NY, where he still works some weekends to help support his studies at the CIA. Nick also works a part-time job on campus.

The Culinary Institute of America has presented Nick with countless opportunities to grow as both an individual and a professional in this industry. "My CIA experiences have been nothing less than great," said Nick, who has been on the Dean's list since his AOS program and will graduate with honors in this November. "The staff here is truly amazing, one of the most experienced and caring college staffs anywhere. Every professor or chef I have come across has shown an amazing passion for what they do." Nick tries to take something away from each teacher and mentor, whether on campus at the CIA, or away on his externship for his AOS degree at Crabtree's Kittle House in Chappaqua, NY, or his BPS Food and Wine Seminar in northern California.

"My mentor at Crabtree's was Chef Jeremy Smollar," said Nick. "He had worked for great chefs across the country and had worked in some of the most prestigious kitchens in the world. He allowed me to become a much faster, efficient, and precise cook while allowing me to exercise my creativity and passion in the kitchen. I brought back with me the ability to work well under pressure and time constraints, and had honed all of my kitchen skills."

In northern California, for an entire month we were given information from professionals we would otherwise most likely never meet, and were allowed to see things only a very select few have seen before. There I learned so much about production of agricultural products, cheese and wine making, and business operations.

The Mid-Hudson Food and Wine Society Scholarship has made Nick's final months at the CIA even brighter. "This scholarship has relieved a great burden from my shoulders, as well as my family's, and is providing me with many wonderful opportunities. Your unbelievable generosity has allowed me to focus more on my future and how I can achieve my professional goals."



## Rosa Petriello

Mount Kisco, New York

AOS Baking and Pastry Arts, April 2007

BPS Baking and Pastry Arts, November 2008

Scholarship: Mid-Hudson Food and Wine Society

Ballroom dancer Rosa Petriello used to help grandmother bake her cookies for holidays, and later worked as a sales girl in a bakery in her hometown of Mount Kisco, NY. A graduate of Fox Lane High School, Rosa also received a certificate of completion in culinary arts and advanced baking through Putnam Northern Westchester BOCES.

The BOCES program was where Rosa first learn fundamental cooking and baking/pastry arts skills, working within the ProStart curriculum, which included management principles of menu planning, purchasing, culinary service, sanitation, basic nutrition, and computer applications, along with front-of-the-house hospitality training and culinary business concepts. Rosa helped operate a restaurant, cater functions, and interned in the School-to-Work program in the comprehensive curriculum. She remained on the honor roll throughout high school and earned the Most Outstanding Student award at BOCES, third place in the ProStart Competition, and a ProStart scholarship.

At BOCES, Rosa also found encouragement to continue her education at the CIA. "My Advanced Baking Instructor Chef Jenn, a CIA alumnus, strongly encouraged me to apply to the CIA and helped me with my application."

"I have loved my experience here at the CIA," said Rosa, who graduated with honors from her AOS program. "My favorite class was Chef Cavotti's Confectionary Art and Special Occasion Cakes because I really love decorating cakes and learning about different mediums there are to use. Outside of class, I work at the Apple Pie Bakery Cafe in the breads kitchen." For her externship, Rosa worked banquets at the Boca Raton Resort and Club in Florida. The experience convinced her that her passions lay in cake decorating and entrepreneurship, rather than hotel work. She has set her sights on opening her own Italian Café in the Northern Dutchess town of Rhinebeck. More immediately, "My goals are to get the best grades I can and to graduate with honors again."

"I greatly appreciate your scholarship support," said Rosa. "Because of your generosity, I am able to focus on my school work and my parents don't have to worry about paying for my seventh term as well as tuition for my twin sister next semester. Without your help, my parents would have struggled to get the money, and I would have had to get another job."





"This scholarship has relieved a great burden from my shoulders, as well as my family's, and is providing me with many wonderful opportunities. Your unbelievable generosity has allowed me to focus more on my future and how I can achieve my professional goals."



THE WORLD'S PREMIER CULINARY COLLEGE

### Nicholas Iacovello

Pleasantville, New York

AOS Culinary Arts, June 2006

BPS Culinary Arts, November 2007

Scholarship: Mid-Hudson Food and Wine Society

Nicholas Iacovello wants to some day be a food and beverage manager or general manager in a luxury hotel, but he launched his career at Gianninni's Deli—"The week I got my working papers at age 14," said Nick. Initially, he was doing dishes and cleaning for closing time, but "I quickly demonstrated the desire to work and learn, especially in the area of food production. I truly feel that because of this job experience, I have developed an incredible work ethic which I still posses today. I also learned so much about food, ingredients, storage, safe handling, techniques, and cuisines in my first experience in this industry."

At age 17 while attending Pleasantville High School and Southern Westchester BOCES, Nick started working as a line cook at the Iron Horse Grill in his home town of Pleasantville, NY, where he still works some weekends to help support his studies at the CIA. Nick also works a part-time job on campus.

The Culinary Institute of America has presented Nick with countless opportunities to grow as both an individual and a professional in this industry. "My CIA experiences have been nothing less than great," said Nick, who has been on the Dean's list since his AOS program and will graduate with honors in this November. "The staff here is truly amazing, one of the most experienced and caring college staffs anywhere. Every professor or chef I have come across has shown an amazing passion for what they do."

Nick tries to take something away from each teacher and mentor, whether on campus at the CIA, or away on his externship for his AOS degree at Crabtree's Kittle House in Chappaqua, NY, or his BPS Food and Wine Seminar in northern California.

"My mentor at Crabtree's was Chef Jeremy Smollar," said Nick. "He had worked for great chefs across the country and had worked in some of the most prestigious kitchens in the world. He allowed me to become a much faster, efficient, and precise cook while allowing me to exercise my creativity and passion in the kitchen. I brought back with me the ability to work well under pressure and time constraints, and had honed all of my kitchen skills."

In northern California, "For an entire month we were given information from professionals we would otherwise most likely never meet, and were allowed to see things only a very select few have seen before. There I learned so much about production of agricultural products, cheese and wine making, and business operations."

The Mid-Hudson Food and Wine Society Scholarship has made Nick's final months at the CIA even brighter. "This scholarship has relieved a great burden from my shoulders, as well as my family's, and is providing me with many wonderful opportunities. Your unbelievable generosity has allowed me to focus more on my future and how I can achieve my professional goals."



I greatly appreciate your scholarship support. Because of your generosity, I am able to focus on my school work and my parents don't have to worry about paying for my seventh term as well as tuition for my twin sister next semester. Without your help, my parents would have struggled to get the money, and I would have had to get another job.



THE WORLD'S PREMIER CULINARY COLLEGE

### Rosa Petriello

Mount Kisco, New York

AOS Baking and Pastry Arts, April 2007

BPS Baking and Pastry Arts, November 2008

Scholarship: Mid-Hudson Food and Wine Society

Ballroom dancer Rosa Petriello used to help grandmother bake her cookies for holidays, and later worked as a sales girl in a bakery in her hometown of Mount Kisco, NY. A graduate of Fox Lane High School, Rosa also received a certificate of completion in culinary arts and advanced baking through Putnam Northern Westchester BOCES.

The BOCES program was where Rosa first learn fundamental cooking and baking/pastry arts skills, working within the ProStart curriculum, which included management principles of menu planning, purchasing, culinary service, sanitation, basic nutrition, and computer applications, along with front-of-the-house hospitality training and culinary business concepts. Rosa helped operate a restaurant, cater functions, and interned in the School-to-Work program in the comprehensive curriculum. She remained on the honor roll throughout high school and earned the Most Outstanding Student award at BOCES, third place in the ProStart Competition, and a ProStart scholarship.

At BOCES, Rosa also found encouragement to continue her education at the CIA. "My Advanced Baking Instructor Chef Jenn, a CIA alumnus, strongly encouraged me to apply to the CIA and helped me with my application."

"I have loved my experience here at the CIA," said Rosa, who graduated with honors from her AOS program. "My favorite class was Chef Cavotti's Confectionary Art and Special Occasion Cakes because I really love decorating cakes and learning about different mediums there are to use. Outside of class, I work at the Apple Pie Bakery Cafe in the breads kitchen." For her externship, Rosa worked banquets at the Boca Raton Resort and Club in Florida. The experience convinced her that her passions lay in cake decorating and entrepreneurship, rather than hotel work. She has set her sights on opening her own Italian Café in the Northern Dutchess town of Rhinebeck. More immediately, "My goals are to get the best grades I can and to graduate with honors again."

"I greatly appreciate your scholarship support," said Rosa. "Because of your generosity, I am able to focus on my school work and my parents don't have to worry about paying for my seventh term as well as tuition for my twin sister next semester. Without your help, my parents would have struggled to get the money, and I would have had to get another job."