



*Mid Hudson Food & Wine Society  
2012 Scholarship Recipient*

*Jessica Villmore*

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**MID-HUDSON  
FOOD AND WINE SOCIETY SCHOLARSHIP**  
RECIPIENT

**JESSICA LYNNE VILLMORE**  
A.O.S. IN BAKING & PASTRY ARTS  
JANUARY 18, 2013  
[ANTICIPATED]

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to continue my education and achieve my goals..."*

JESSICA'S STORY:

I grew up in Staatsburg and attended FDR High School. After high school, I set my goals on becoming a teacher. I attended SUNY at Albany and graduated in 2008 with a bachelor's degree in English. However, during my time at Albany, I realized that being solely an educator wasn't where my true passion lay.

I always had an interest in baking. Both my grandmother and my younger sister were bakers. Years before, while my sister was still attending FDR, she decided to pursue a career in baking. Now that I was soul searching, they became my inspiration. Together they kindled my interest in a baking career. They convinced me to follow my dreams. Being from the Hudson Valley I was familiar with The Culinary Institute of America, so it seemed that I return home and seek a degree in baking and pastry arts.

My externship with Boca Raton Resorts, Inc., in Boca Raton, FL definitely had an impact on me. I received a great deal of experience in higher end desserts in large quantities at a hotel. The chefs there pushed me to excel and I learned that anything was possible. It was a tough experience that taught me a lot about production desserts.

When I'm not in classes, I work between 12 and 20 hours a week at the Hyde Park Stop and Shop. I am currently seeking a position at Oliver Kita Fine Chocolates in Rhinebeck, NY. I am interested in learning first hand from Chef Kita.

Receiving the Mid-Hudson Food and Wine Society's Scholarship has provided me with a chance to catch my breath. The Society's generosity has allowed me to continue my education and achieve my goals without having to worry so much about how many hours a week I can squeeze into my part time job. I can devote more time to my studies.

Once I graduate I'd really like to work for a small-town, client-oriented bakery that strives to use local produce and ingredients and gets to know its clientele.