

## About Matt

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Since I was small, I have always wanted to cook. I went to private school for a few years in elementary school and it was then that I realized that it might really be possible to do what I loved to do. The teachers I had were really exceptional and taught me many of the basics of cooking and how much fun it could be and also how much hard work was involved.

During the time I attended that school, we worked very hard to open a local food pantry. There was a lot of opposition to it and it was a lot of work. We helped write grants, organize food drives, planted, maintained and harvested gardens, sorted food and helped to distribute the food. It was there that I first learned about community service, general safety and sanitary skills.

I went back to public school in middle school and by this time had discussed my dream to be a chef with many people, including my grandfather. He helped me with researching the best culinary schools and then spent some time visiting a couple of the schools in New England with me. I visited New England Culinary Institute (NECI) in Montpelier, Vermont in the summer of 2003, my eighth grade year. I also visited Johnson & Wales in Providence, Rhode Island in 2004 and have researched CIA in New York as well as Connecticut Culinary Institute, Cordon Bleu schools and a few more.

I have spent two years learning the fundamentals in the Culinary Arts program at Waldo County Technical Center with Ms. Hunt, a terrific mentor and teacher. I was the only student in the program to receive the ServSafe certification this year.

When I first visited NECI in the eighth grade I knew then that it was the school I wanted to go to. When I was accepted in December of 2006 it was the best Christmas present I could have had because I had only dreamed of going to such a wonderful school and now it was a real possibility of being reality. My biggest challenge is going to be coming up with the tuition that is not covered by financial aid, but I intend to work hard and my parents are helping as much as they can. This site is hopefully going to help on that end as well as all the money generated from this site will be applied to tuition and college expenses.

I would like to travel the world someday and learn about different cuisines and cultures. Becoming a professional private chef is my long term goal. I know that it is going to be hard, demanding work, but I am looking forward to the challenges and the rewards.