

SCHOLARSHIP & GRANT PROGRAM
LISTING AND APPLICATION
2012-2013



THE CULINARY TRUST SCHOLARSHIP & GRANT PROGRAM

PROGRAM INFORMATION & REQUIREMENTS

- The scholarships and grants listed in this program are available for degree, certificate or diploma programs at culinary schools, continuing education courses, advanced degrees, internships, independent study, research, and writing projects.
- The scholarships are valid for study between 01 July 2012 and 30 June 2013 unless otherwise noted in the detail for the award.
- The Culinary Trust's scholarship and grant program is open to applicants around the world. Individual awards may specify beginning culinary students or career professionals. Additional requirements may apply to individual awards.
- Applicants may download the application or apply online at www.theculinarytrust.org
- The following requirements apply to all applicants:
 - Applicants must submit a completed application form, a current resume, a two-page essay illustrating their culinary goals, or a three-page project proposal and one-page budget and timeline describing their independent study project.
 - Applicants who have been students, at any time during the five-years prior to application, must have a 3.0 grade point average (GPA) or higher. Applicants outside the United States must show the equivalent and provide documentation of grading scale.
 - Applicants are required to submit two letters of professional reference from employers, educational institutions or volunteer organizations on personal or business letterhead.
 - Awards open to career professionals require a minimum of two years of foodservice or related industry work experience unless not specified.
 - The deadline to receive applications for the scholarships listed in this program is 1 March 2012.
 - Award winners will be notified by 15 May 2012.
 - Applicants must submit a \$25 fee with each application.

SCHOLARSHIP & GRANT CATEGORIES

The Culinary Trust will make awards in each of four categories. Individuals who wish to apply for more than one award must submit a separate application and \$25 fee for each award. Individuals can receive only one award per category during the 2012-2013 cycle.

- I. Scholarships for Culinary Education
- II. Scholarships for Continuing Education
- III. Grants for Independent Study and Internships
- IV. Internships for Professional Development

If you have questions about our program, please contact:

The Culinary Trust
P.O. Box 273
New York, NY, 10013, U.S.A.
646.224.6989
888.345.4666 (toll free)
E-mail: scholarships@theculinarytrust.org
www.theculinarytrust.org



I. SCHOLARSHIPS FOR CULINARY EDUCATION



COOK STREET 180 CULINARY ARTS SCHOLARSHIP

One \$5,000 tuition credit scholarship for a new or enrolled student for the Cook Street 180 Culinary Arts Program in Denver, Colorado. Valid March 2012 through December 2012. Must be a high school graduate and provide statement of financial need. For more information please visit www.cookstreet.com.



THE FRENCH CULINARY INSTITUTE CULINARY ARTS SCHOLARSHIP

One \$5,000 tuition credit scholarship for a new student or career professional toward the 9-month Classic Culinary Arts Diploma Program offered Tuesday, Thursday and Saturday evenings. Scholarship valid for one year from date of award. The French Culinary Institute is an accredited culinary school located in New York, New York. For more information about the school visit www.frenchculinary.com.



THE FRENCH CULINARY INSTITUTE CLASSIC PASTRY ARTS SCHOLARSHIP

One \$5,000 tuition credit scholarship for a new student or career professional toward the 9-month Classic Pastry Arts Diploma Program offered Tuesday, Thursday and Saturday evenings. Scholarship valid for one year from date of award. The French Culinary Institute is an accredited culinary school located in New York, New York. For more information about the school visit www.frenchculinary.com.



THE FRENCH CULINARY INSTITUTE CALIFORNIA CULINARY ARTS SCHOLARSHIP

Two \$5,000 tuition credit scholarships for a new student or career professional toward the Classic Culinary Arts evening program. Scholarship valid for one year from date of award. Offered at the Campbell, California branch. For more information visit www.frenchculinary.com.



THE FRENCH CULINARY INSTITUTE CALIFORNIA BAKING AND PASTRY ARTS SCHOLARSHIP

One \$5,000 tuition credit scholarship for a new student or career professional toward the Classic Pastry Arts evening program. Scholarship valid for one year from date of award. Offered at the Campbell, California branch. For more information visit www.frenchculinary.com.



THE INSTITUTE OF CULINARY EDUCATION DIPLOMA PROGRAM SCHOLARSHIP

One \$5,000 tuition credit scholarship toward the 6 to 10 month Culinary Arts or Pastry & Baking Arts Diploma Program. Scholarship may only be awarded to a new student prior to their enrollment at the Institute of Culinary Education. Applicant must meet The ICE's general admissions requirements. Scholarship is valid from 01 July 2012 to 30 June 2013. The Institute of Culinary Education is an accredited culinary school located in New York, New York. For more information about the school visit www.iceculinary.com. For more information on general admissions requirements please contact The ICE's Admissions Department at (212) 847-0757.



I. SCHOLARSHIPS FOR CULINARY EDUCATION



THE ITALIAN CULINARY ACADEMY SCHOLARSHIP FOR THE ITALIAN CULINARY EXPERIENCE IN NEW YORK AND ITALY

One \$5,000 tuition credit scholarship for a new student toward The Italian Culinary Experience program. Scholarship valid for one year from date of award. The Italian Culinary Experience program is taught at The Italian Culinary Academy in New York and at ALMA, La Scuola Internazionale di Cucina Italiana in Colorno, Italy and includes a 9 week internship in Italy. For more information about the school visit www.italianculinaryacademy.com.



L'ACADEMIE DE CUISINE CULINARY ARTS PROGRAM SCHOLARSHIP

One \$5,000 tuition credit scholarship for a new student or a continuing student for the 12 month Culinary Arts Certificate Program. Scholarship is valid for students enrolled in or applying for programs starting in January, March, April, July, August, September 2012 and may be used for tuition only. L'Academie de Cuisine is an accredited culinary school located in Gaithersburg, Maryland. For more information about L'Academie de Cuisine visit www.lacademie.com.



NATURAL GOURMET INSTITUTE FOR HEALTH AND CULINARY ARTS SCHOLARSHIP

One \$5,000 tuition credit for the Chef's Training Program which focuses on health-supportive culinary arts. Applicants must meet all entrance requirements and be accepted to the program. Valid dates are September 2012- June 2013. For more information about the school visit www.naturalgourmetinstitute.com.



THE NATURAL EPICUREAN ACADEMY OF CULINARY ARTS

One \$5,000 tuition credit scholarship toward the Vegan/Vegetarian/Macrobiotic/Raw/Ayurvedic Culinary Program for a new student in the Certificate Program. Tuition only. The start date is October 1 2012 at Austin, Texas OR Portland, Oregon campus. Applicants must meet the program's application requirements and demonstrate a commitment to macrobiotic diet and lifestyle. The Natural Epicurean Academy of Culinary Arts is a professional culinary arts training school devoted to conscious cooking and health-supportive plant based diet. For more information about the school visit www.naturalepicurean.com.



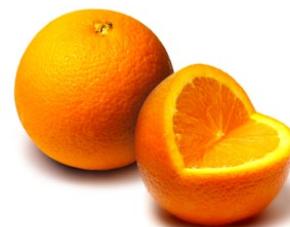
LE CORDON BLEU LONDON BASIC PÂTISSERIE CERTIFICATE PROGRAM SCHOLARSHIP

One full tuition scholarship for a new student for the Basic Pâtisserie Certificate Program. Scholarship is valid for 2012-2013, subject to availability. Scholarship does not cover application fee, activity fee, uniform/equipment, airfare, accommodations or living expenses. Le Cordon Bleu London Culinary Arts Institute is located in London, England. For more information about the school visit www.lcblondon.com.



LE CORDON BLEU PARIS BASIC CUISINE CERTIFICATE SCHOLARSHIP

One full tuition scholarship for a new or currently enrolled student for the Basic Cuisine Certificate Program. Scholarship is valid for September, November 2012 or January, March, June 2013 start dates and covers tuition, application fee, and uniform/equipment. Scholarship does not cover airfare, accommodations or living expenses. This program is instructed in French and English translation is provided. Le Cordon Bleu Paris is located in Paris, France and for more information about the school visit www.lcbparis.com.



I. SCHOLARSHIPS FOR CULINARY EDUCATION



LE CORDON BLEU AUSTRALIA CULINARY ARTS BASIC CUISINE SCHOLARSHIP

One full tuition scholarship for a new student for the Culinary Arts Basic Cuisine (Certificate 1 in Hospitality – Kitchen Operations) at Le Cordon Bleu Australia located in Sydney, Australia for courses starting in April 2012, July 2012, October 2012 and January 2013. Scholarship is for tuition only and does not include uniform/tool kit and administrative fees. For more information visit www.lecordonbleu.com.au.



LE CORDON BLEU TOKYO JAPAN INITIATION CUISINE SCHOLARSHIP

One 665,000 JPY tuition-credit scholarship for a new or currently enrolled student for Initiation Cuisine - Introduction to Classic French Cooking Certificate course. The program provides hands-on techniques and recipes of French traditional dishes for the beginner or an experienced student seeking to refine their skills. Valid September 2012 through September 2012 at Le Cordon Bleu Tokyo in Daikanyama, Japan. Classes will be taught in Japanese and a minimal N3 level of the Japanese language exam is required. Tuition only, uniform, toolkit and administrative fees are not included. Le Cordon Bleu Tokyo is located in Tokyo, Japan. For more information visit www.cordonbleu.co.jp.



LE CORDON BLEU AUSTRALIA HOSPITALITY MANAGEMENT GRADUATE CERTIFICATE SCHOLARSHIP

One \$10,000 AUD tuition-credit scholarship for a new student enrolled in the Masters of International Hospitality Program. Valid start dates are April 2012 or January 2013. This certificate is nested within the Master of International Hospitality Management at Le Cordon Bleu Australia in Adelaide Australia. For more information visit www.lecordonbleu.com.au.



LE CORDON BLEU OTTAWA CULINARY ARTS INSTITUTE DIPLÔME DE CUISINE SCHOLARSHIP

One \$7000 CAD tuition credit scholarship toward the Diplôme de Cuisine which consists of three levels: Basic, Intermediate and Superior. This award applies \$5000 to the Basic level and \$2000 to the Intermediate level for the same recipient. For a new student. Valid October 2012 through June 2013. Scholarship does not cover application fee, activity fee, uniform/equipment, airfare, accommodations or living expenses. Le Cordon Bleu Ottawa Culinary Arts Institute is a registered Private Career College located in Ottawa, Ontario, Canada. For more information about the school visit www.lcbottawa.com.



LE CORDON BLEU KOBE JAPAN INITIATION CUISINE CERTIFICATE SCHOLARSHIP

One 665,000 JPY tuition-credit scholarship for a new or currently enrolled student in the Initiation Cuisine - Introduction to Classic French Cooking Certificate course. The course provides hands-on techniques and recipes of French traditional dishes for the beginner or an experienced student seeking to refine their skills. Valid September 2012 through September 2012 at Le Cordon Bleu Kobe campus. Classes will be taught in Japanese and a minimal N3 level of the Japanese language exam is required. Scholarship is for tuition only and excludes uniform/toolkit and administrative fees. Le Cordon Bleu Kobe is located in Kobe, Japan and for more information about the school visit www.cordonbleu.co.jp.



II. SCHOLARSHIPS FOR CONTINUING EDUCATION



LE CORDON BLEU PARIS DIPLÔME DE SOMMELLERIE WINE PROGRAM SCHOLARSHIP

One 4,000 Euro tuition credit scholarship to a new or currently enrolled student for the Diplôme de Sommelierie Wine Program - The professional 9 month wine program provides theoretical study of vineyards; practical training in sensorial development of taste, food and wine pairings, field studies at wine estates in France, and internships. This program is designed for Le Cordon Bleu alumni, career changers, chefs, beverage managers, wine importers and exporters, journalists, tourism professionals and wine enthusiasts. Start dates are October 2012 and May 2013. This scholarship covers partial tuition only. Le Cordon Bleu Paris is located in Paris, France and for more information about the school visit www.lcbparis.com.



THE FRENCH CULINARY INSTITUTE INTENSIVE SOMMELIER TRAINING, CAMPBELL, CA

\$4750 tuition-credit for Intensive Sommelier Training. Program combines lecture with intensive tastings, food pairings, and practice of service techniques. Students have the option to take the Court of Master Sommeliers' Certified Sommelier Examination on-site at the end of the course. Valid for one year from date of award. Visit www.frenchculinary.com for more information.

THE FRENCH CULINARY INSTITUTE INTENSIVE SOMMELIER TRAINING, NEW YORK, NY

\$4750 tuition-credit for Intensive Sommelier Training. Program combines lecture with intensive tastings, food pairings, and practice of service techniques. Students have the option to take the Court of Master Sommeliers' Certified Sommelier Examination on-site at the end of the course. Valid for one year from date of award. Visit www.frenchculinary.com for more information.



THE INSTITUTE OF CULINARY EDUCATION CAREER DEVELOPMENT SCHOLARSHIP: MANAGEMENT

One full tuition scholarship for a career professional toward a non-professional, non-accredited Culinary Management course. This is a continuing education/professional development course offered during one 1-3 day seminar for a restaurant or specialty business. A minimum of two years foodservice/industry related work is required. Scholarship is valid from 01 July 2012 and 30 June 2013. The Institute of Culinary Education is located in New York, New York. For more information about the school visit www.iceculinary.com. For more information on general admissions requirements please contact The ICE's Admissions Department at (212) 847-0757.

THE INSTITUTE OF CULINARY EDUCATION 2-3 DAY COURSE FOR PASTRY & BAKING PROFESSIONALS SCHOLARSHIP

One full tuition scholarship for a pastry & baking professional to conduct continuing education in a non-professional 2-3 day session at the Center for Advanced Pastry Studies - CAPS@ICE at The Institute of Culinary Education. CAPS will offer classes taught by visiting pastry chefs & artists on such topics as: "Advanced Airbrushing," "Plated Desserts, Entremets and Mignardises," "Prize-Winning Breakfast Pastries," "Chocolate Showpieces," and more. To qualify for CAPS classes, students must have documented professional experience in the pastry and baking field and/or have received professional training at an accredited culinary school. A minimum of two years foodservice/industry related work is required. This scholarship is valid from 01 July 2012 and 30 June 2013 and based on availability. The typical course runs three days and is limited to 14 students. The Institute of Culinary Education is located in New York, New York. For more information about the school visit www.iceculinary.com. For more information on admissions requirements please contact The ICE's Admissions Department at (212) 847-0757.

THE INSTITUTE OF CULINARY EDUCATION CAREER DEVELOPMENT SCHOLARSHIP: WINE

One full tuition scholarship for a career professional toward the a non-professional, non-accredited "Wine Essentials" course. This continuing education course is taught in six (6) two-hour classes with a varietal approach, and is limited to weekday evenings only. A minimum of two years foodservice/industry related work is required. Scholarship is valid for classes starting 01 July 2012 and 30 June 2013. Applicants must be 21 years of age or older. The Institute of Culinary Education is located in New York, New York. For more information about the school visit www.iceculinary.com. For more information on general admissions requirements please contact The ICE's Admissions Department at (212) 847-0757.



III. INDEPENDENT STUDY

(A MINIMUM OF TWO YEARS FOOD SERVICE/INDUSTRY RELATED WORK EXPERIENCE REQUIRED)



THE JULIA CHILD FUND AT THE BOSTON FOUNDATION INDEPENDENT STUDY SCHOLARSHIP

One \$5,000 cash scholarship for independent study in France. This scholarship is available for a career professional to do research, writing and teaching related to French food, wine and culinary disciplines. Scholarship valid for travel and research conducted between 01 July 2012 and 30 June 2013. No extensions will be granted. All applicants are required to include a three-page project proposal, an itemized budget detailing the use of this award and a tentative travel schedule with dates and locations, and provide a current resume to qualify for this scholarship. For more information about The Boston Foundation visit www.tbf.org.



THE CULINARY TRUST'S JULIA CHILD FUND INDEPENDENT STUDY SCHOLARSHIP

One \$5,000 grant to award to a career professional with a demonstrated commitment to advancing their skills as a writer, educator, or researcher in the culinary arts with a concentration on French food history and tradition. Grant is valid for research or writing conducted between 01 July 2012 and 30 June 2013. No extensions will be granted. All applicants are required to include a three-page project proposal, an itemized budget detailing the use of this award and, if applicable, a tentative travel schedule with dates and locations, and provide a current resume to qualify for this scholarship. For more information about The Julia Child Fund administered by The Culinary Trust visit www.theculinarytrust.org.



IV. INTERNSHIPS FOR PROFESSIONAL DEVELOPMENT

(A MINIMUM OF ONE YEAR PROFESSIONAL EXPERIENCE REQUIRED AND THE TWO PAGE APPLICATION STATEMENT MUST PERTAIN TO THE INTERNSHIP)



COOKING MATTERS - ANTI-HUNGER INTERNSHIP WITH SHARE OUR STRENGTH

Cooking Matters empowers families with skills, knowledge and confidence to prepare healthy and affordable meals. With the help of volunteer culinary and nutrition experts, participating families learn how to select nutritious and low-cost ingredients and prepare them in ways that provide the best nourishment possible to their families. The recipient of this internship will be charged with assisting in the signature nutrition education courses as well as outreach and events.

Share Our Strength founded Cooking Matters on a unique model of collaboration between Share Our Strength and local program partners that leverages the strengths of all involved. Share Our Strength provides professional-level curricula and instructional materials, training, evaluation and national leadership support while local program partners provide hands-on, grassroots-level resources, program customizations and relationships that are best addressed on the local level. This collaborative program model makes Cooking Matters uniquely effective, efficient and sustainable among national nonprofit education programs. The recipient of this internship will be charged with assisting in the signature nutrition education courses as well as outreach and events.

Eligibility: Candidates must have food safety and culinary arts training as well as working knowledge of Microsoft Office.

Specifics: The internship is valid for 2012 and location will be determined with input from Cooking Matters, Cooking Matters' lead partners and the applicant. The stipend is \$600 for a 3-week full time or 6-week part time period. For more information visit www.strength.org or www.cookingmatters.org.



GREENMARKET FARMERS MARKET INTERNSHIP – NEW YORK CITY

GrowNYC is a hands-on non-profit that has been improving New York City's environment for over forty years. Their environmental programs transform communities block by block and empower all New Yorkers with secure a clean and healthy environment for future generations.

Greenmarket, GrowNYC's renowned farmer's market, is offering a unique learning opportunity for up to three culinary professionals. The program will include an orientation and overview of Greenmarket programs, a farm visit (if timing and conditions permit), training on recipe development using local and seasonal ingredients, training on how to conduct a live cooking demonstration.

Eligibility: The successful applicant will develop and write recipes and conduct cooking demonstrations at Greenmarkets across NYC, using local ingredients grown by producers at each of the markets. The program will culminate in a cooking demonstration at the flagship Union Square Greenmarket. For more information visit www.grownyc.org.

Specifics: The program will last from 2-4 weeks, depending on the time of year and the mutual needs of Greenmarket and the successful applicants.



IV. INTERNSHIPS FOR PROFESSIONAL DEVELOPMENT

(A MINIMUM OF ONE YEAR PROFESSIONAL EXPERIENCE REQUIRED AND THE TWO PAGE APPLICATION STATEMENT MUST PERTAIN TO THE INTERNSHIP)



THE JOHN BESH FOUNDATION – CULINARY PHILANTHROPY INTERNSHIP, NEW ORLEANS, LA

Chef John Besh invites you to New Orleans, Louisiana to spend a week with The John Besh Foundation to learn the ins and outs of how to start and run a foundation. In particular, your experience here will focus on Chefs Move! The John Besh and Bride Mayor Scholarship to The French Culinary Institute in New York City.

The ideal timing of the internship coincides with community outreach, vetting of Chef's Move! applications and may involve interviewing people and helping to make decisions about who should receive the annual scholarship. The 5-day program will include time in John Besh's corporate office working with Emery Whalen, Executive Director of The John Besh Foundation and dinner at one of his restaurants.

Specifics: Start dates are mutually agreed upon between July 2012 and June 2013 internship includes a \$500 stipend and housing in the Lower Garden District for 6 nights. For more information visit www.chefsmove.org.



THE MOZZARELLA CHEESE FACTORY - CHEESE MAKING INTERNSHIP IN DALLAS, TEXAS

Cheesemaker Paula Lambert invites you to Dallas, Texas to spend a week learning how to make cheese in her artisanal cheese factory, The Mozzarella Company. Now in its 30th year, the Mozzarella Company is known for the exceptional hand-crafted cheeses that it produces from farm-fresh cow's milk and goat's milk. Founder/CEO Paula Lambert and her staff make 28 different cheeses that are sold online, to grocery and specialty stores, as well as to top chefs across the country.

The 5-day program will involve receiving milk, pasteurization, making cheese, working experienced cheese makers in the factory as well as packaging, shipping and inventorying cheese. Additional experiences might include working in the office, delivering cheese, and/or assisting at a cheese and wine or beer pairing class, depending on the Mozzarella Company schedule the week of the internship.

Eligibility: This opportunity is suitable for professionals with a culinary degree and at least one year of work experience. It is particularly suited to anyone professionally interested in specialty food production and especially artisanal cheese.

Specifics: Start dates will be mutually agreed upon and valid within one year of the award. This opportunity includes lodging in Paula Lambert's guest-house located three miles from Mozzarella Company, in the Uptown neighborhood of Dallas. For more information visit www.mozzco.com.



IV. INTERNSHIPS FOR PROFESSIONAL DEVELOPMENT

(A MINIMUM OF ONE YEAR PROFESSIONAL EXPERIENCE REQUIRED AND THE TWO PAGE APPLICATION STATEMENT MUST PERTAIN TO THE INTERNSHIP)



SAUSKA WINERIES - INTERNSHIP IN HUNGARY FOR OENOPHILES, FOODIES & TRAVELERS:

Learn the basics of wine making or take your existing knowledge to a new level with an up to a three week internship at the award winning Sauska Wineries in Hungary. Spend up to one week each at the Sauska Wineries in Villany and Tokaj before coming back to Budapest for Hungary's largest wine festival in early September. You will take all that you learned and be a part of the Sauska team as you pour, taste, discuss and promote Sauska Wineries at the Budapest International Wine Festival.

Sauska Wineries consists of 150 acres planted with both native and international varieties. The winery produced its first vintage in 2006 and quickly took home a Decanter Regional Trophy for '07 Sauska Cuvee in 2011. Villany is widely accepted as the region for top red wines in Hungary and Sauska Vineyards, utilizing minimal intervention with fruit selection done by hand and the use of natural yeasts, is one to watch as it enters the US market.

Budapest International Wine Festival

The Festival showcases more than 200 wine cellars from 15 countries, along with almost 60 different cultural programs. The Wine Exhibition and Fair, where top Hungarian wine makers offer their best wines, takes place over the course of five days. In addition to domestic wines, many foreign vintages will also be exhibited thanks to renowned wine-traders, as well as the guest wine-region. Award winning wine-makers will be on-hand to answer visitor's questions. Great wines should be accompanied by great food and the festival has a lot to offer. Grilled and cauldron-cooked dishes, crispy strudels, Hungarian twister, corn cake with plum jam, as well as sandwiches, sheep's and goat's-milk and cow cheeses are just some of the large selection of delicacies that will be offered at the festival.

Specifics: Internship consists of up to three weeks of accommodations in Villany, Tokaj and Budapest as well as airfare from NYC. The ideal candidate will document their experiences online and for potential use in future Sauska Wineries marketing efforts. This experience will be used in development of the Sauska brand by utilizing various social media outlets.

Dates: August/September 2012, exact details to be mutually agreed upon with Sauska and recipient.



THE SYLVIA CENTER – FARM TO TABLE EDUCATION INTERNSHIP, HUDSON VALLEY, NY

The Sylvia Center (TSC) is a not-for-profit organization that addresses issues in children's health by providing hands-on experiences with growing and cooking healthy food. They offer year-round culinary education programs for children and teens in New York City and on Katchkie Farm in the Hudson Valley. Programs on the farm include an interactive tour of the garden, age-appropriate farming tasks, and an outdoor cooking class featuring a plant-based meal with vegetables from the garden.

The recipient's responsibilities on the farm will include assisting the education staff in developing and teaching recipes, working in the prep and teaching kitchens, basic garden work, harvesting for and assisting with farmers market operations, and other tasks as needed.

Eligibility: Recipient must be able to work long hours five to six days a week, lift up to 50 lbs., perform physical outdoor jobs in all weather conditions, and cook in an outdoor kitchen space with minimal equipment. Must have culinary degree or be in training. Familiarity with vegetarian/vegan cooking and experience working with children is preferred. A background in teaching, nutrition, food studies or farm work is a plus. Should have the ability to work independently, possess a strong and cooperative work ethic, and be willing to live in rustic accommodations.

Specifics: Dates must be mutually agreed upon during the growing season, June to October, 2012. The recipient will receive a \$500 stipend and have access to fresh produce, eggs, and other food items for their personal use. For more information visit www.sylviacenter.org.



IV. INTERNSHIPS FOR PROFESSIONAL DEVELOPMENT

(A MINIMUM OF ONE YEAR PROFESSIONAL EXPERIENCE REQUIRED AND THE TWO PAGE APPLICATION STATEMENT MUST PERTAIN TO THE INTERNSHIP)



WELLNESS IN THE SCHOOLS – COOKING IN NYC PUBLIC SCHOOLS INTERNSHIP

Wellness in the Schools inspires healthy eating, environmental awareness and fitness as a way of life for kids in New York City's public schools. Through meaningful public/private partnerships with school leadership, teachers, chefs, coaches, parents and kids, Wellness in the Schools creates hands-on programs such as [Cook for Kids](#), [Green for Kids](#) and [Coach for Kids](#). These programs provide healthy foods, healthy environments and opportunities for regular play to help kids learn and grow.

Wellness in the Schools is offering a unique learning opportunity for a culinary professional to work alongside a WITS chef in a New York City Public School one weekday morning from 9am to 1pm for four months for a total of 64 hours. The program will include training and overview of WITS programs, and through hands on participation in a NYC Public School cafeteria, will give the successful applicant the opportunity to learn the ins and outs of the School Food program and how fresh ingredients and cooking skills can combine to improve the nation's largest hunger relief program.

Eligibility: Two opportunities are available. All applicants must have cooking experience and food safety knowledge. Local regulations require a negative TB test and fingerprinting, WITS will pay for fingerprinting fees only for the successful applicant.

Specifics: The successful applicant is subject to a telephone interview with WITS and together the applicant and WITS will select the school and day of the week. Valid dates are September 2012 through January 2013, and February 2013 through June 2013. For more information visit www.wellnessintheschools.org.



APPLICATION FOR SCHOLARSHIPS & GRANTS

INSTRUCTIONS

1. All applicants must complete and sign the application form located in this packet and pay the non-refundable application fee .
2. All applicants must submit a two-page essay. Your essay should be submitted on separate paper and should briefly define your educational and career goals with specifics to the internship only if you are applying for Category IV. The essay should be typed or computer generated and no more than two pages, double-spaced.
3. All applicants for independent study grants in Category III must submit a three-page project proposal illustrating independent study project and provide a detailed budget and timeline. Your project proposal must include an itemized budget and tentative travel schedule. The project proposal should be typed or computer generated and no more than three pages, double-spaced. You are also required to submit a current resume. All items must be included with your application to qualify. Please review the program description for additional requirements -- different independent study grants may have slightly different requirements.
4. All applicants must submit a current resume.
5. Applicants who have been students, at any time during the five-years prior to application, must have a 3.0 grade point average (GPA) or higher, and submit a transcript. Applicants outside the United States must show the equivalent and provide documentation of grading scale.
6. All applicants are required to submit two letters of professional reference from employers, educational institutions or volunteer organizations on personal or business letterhead. Letters must be included with the application.
7. Where an award is open only to "career professionals", applicants must have a minimum of two years of foodservice or related industry work experience, unless not specified.
8. The deadline to apply for the scholarships listed in this program is 1 March 2012. Applications not postmarked or submitted by email by the deadline will not be considered.
9. Award winners will be notified by 15 May 2012.
10. Applications may be submitted by mail or by email, or through our website at www.theculinarytrust.org. All emailed applications, including attachments must be in .pdf format and application fees paid by credit card.

To submit an application by mail please send application materials and application fee to:

**The Culinary Trust Scholarship Program
P.O. Box 273
New York, NY 10013**

**To submit an application by email please send application materials in .pdf format and application fee by credit card to:
scholarships@theculinarytrust.org**

**To submit an application online please visit:
www.theculinarytrust.org**

SPECIAL INSTRUCTIONS IF YOU APPLYING TO MORE THAN ONE AWARD

You must submit a separate and complete application, including all required application items and fee for each scholarship or grant.

Please direct questions to:

**Heather Johnston, Director of Administration by email to scholarships@theculinarytrust.org
646-224-6989 (for local and international) or 888-345-4666 (for toll-free)**

The Culinary Trust (TCT) is a 501(c)(3) non-profit corporation that solicits, manages and distributes funds for educational and charitable programs in the culinary industry.

2012-2013 Culinary Scholarship Application

Personal Information

Please type or print clearly.

Name (Mr., Mrs., Ms., Dr., etc.)

Address (Street/P.O. Box)

City

State/Province

Zip/Postal Code

Country

Home Telephone

Work Telephone

Fax

E-mail

Date of Birth

Citizenship (Country)

First Language Spoken

Other Language(s) Spoken

Current status

Please check one:

☐ Beginning / New Culinary Student

Have you applied to a culinary school? ☐ Yes ☐ No

Which school?

Have you been accepted? ☐ Yes ☐ No ☐ Pending

When do you plan to start?

Anticipated date of completion?

What degree will you receive when you complete your studies?

☐ Enrolled Culinary Student

Name of school where you are currently enrolled

Date started

Anticipated date of completion?

What degree will you receive when you complete your studies?

☐ Professional

Career profile — position/title

(Please provide current resume with your application.)

2012-2013 Scholarships, Grants & Internships

The Culinary Trust will make awards in each of four categories. Individuals who wish to apply for one or more awards must submit a separate application and \$25 fee for each award. Individuals can receive only one award per category during the 2012-2013 cycle.

I. Culinary Arts & Pastry Arts Scholarships:

Please check the scholarship for which you would like to be considered.

- ☐ Cook Street 180 Culinary Arts Scholarship
- ☐ L'Academie de Cuisine Culinary Arts Program Scholarship
- ☐ Le Cordon Bleu Kobe Japan Initiation Cuisine Scholarship
- ☐ Le Cordon Bleu Tokyo Japan Initiation Cuisine Scholarship
- ☐ Le Cordon Bleu London Basic Pâtisserie Certificate Program Scholarship
- ☐ Le Cordon Bleu Ottawa Culinary Arts Institute Grand Diplôme Professionnel Scholarship
- ☐ Le Cordon Bleu Paris Basic Cuisine Certificate Scholarship
- ☐ Le Cordon Bleu Australia Culinary Arts Basic Cuisine Scholarship
- ☐ Le Cordon Bleu Australia Hospitality Management Graduate Certificate Scholarship
- ☐ The French Culinary Institute Classic Culinary Arts Scholarship
- ☐ The French Culinary Institute Classic Pastry Arts Scholarship
- ☐ The French Culinary Institute Baking and Pastry Arts Scholarship - California Branch
- ☐ The French Culinary Institute Culinary Arts Scholarship - California Branch
- ☐ The Institute of Culinary Education Diploma Program Scholarship
- ☐ The Italian Culinary Academy Scholarship for The Italian Culinary Experience in New York and Italy
- ☐ Natural Gourmet Institute for Health and Culinary Arts Scholarship
- ☐ The Natural Epicurean Academy of Culinary Arts Scholarship

II. Continuing Education Short-Course Scholarships:

Please check the scholarship for which you would like to be considered.

- ☐ The French Culinary Institute Intensive Sommelier Scholarship - California Branch
- ☐ The French Culinary Institute Intensive Sommelier Scholarship
- ☐ The Institute of Culinary Education 2-3 Day Course for Pastry & Baking Professionals Scholarship
- ☐ The Institute of Culinary Education Career Development Scholarship: Wine
- ☐ The Institute of Culinary Education Career Development Scholarship: Management
- ☐ Le Cordon Bleu Paris Diplôme de Sommellerie Wine Program Scholarship

III. Independent Study Grants:

Please check the scholarship for which you would like to be considered.

- ☐ The Julia Child Fund at The Boston Foundation Independent Study Scholarship
- ☐ The Culinary Trust's Julia Child Fund Independent Study Scholarship

IV. Internships For Professional Development:

Please check the scholarship for which you would like to be considered.

- ☐ Cooking Matters Internship
- ☐ GrowNYC Greenmarket Internship
- ☐ The John Besh Foundation Internship
- ☐ The Mozzarella Cheese Company Internship
- ☐ Sauska Winemaking Internship
- ☐ The Sylvia Center Internship
- ☐ Wellness in the Schools Internship

- ☐ **I am applying for one scholarship/internship and will submit a \$25 application fee in order to be considered for this award.**

Educational Record (Current Students or Recent Graduates Only)

If you are a student applicant and have attended school in the past five years, please submit your most recent academic transcript (photocopies accepted). Only applicants with a 3.0 cumulative grade-point average (GPA) or equivalent will be considered.

Employment/Apprenticeship History

List your employment history, beginning with your most current position or include your resume.

Employer

Phone

Dates of Employment

Position/Title

Specialized Training

List any culinary training or professional development courses you have completed.

Awards/Honors

Please list any awards or honors you have received.

Volunteer Activities/Community Service

Please list any volunteer activities and community service you have done.

Letters of Recommendation

This application requires **two** letters of recommendation written by two different people who are closely associated with your educational or professional career (i.e. colleague, employer, instructor or guidance counselor). Recommendations written by relatives are not acceptable. Letters of recommendation must be on business or personal letterhead with contact information and must arrive with the application. References should be current.

Personal Statement

Applicants for Scholarships in Categories I and II must attach a two page essay illustrating their culinary goals. Applicants for Independent Study in Category III must attach a three page project proposal with a budget and timeline. Applicants for Category IV Professional Internships must attach a two page essay illustrating why they desire the chosen internship.

Financial Information

To the best of your knowledge, list any scholarships, grants or loans you will be receiving between 01 July 2012 and 30 June 2013 and explain how you will be otherwise funding your education or research.

Have you previously applied for a scholarship or grant from The Culinary Trust? ☐ Yes ☐ No
(Formerly IACP Foundation)

If yes, what year(s) did you apply?

Did you receive an award from The Culinary Trust? ☐ Yes ☐ No

If yes, what was the award name, amount and year received?

PLEASE NOTE Scholarships and Grants may not cover the full costs of school attendance or project proposal. Will you be able to pay any remaining tuition balance and/or education-related expenses? ☐ Yes ☐ No

Terms of Agreement

I understand that, should I receive an award from The Culinary Trust, as a condition of my acceptance of this award, I hereby agree that neither The Culinary Trust nor any of its officers, directors, trustees, chairmen, (collectively "The Culinary Trust") shall be responsible for, and I hereby release and agree to indemnify, defend and hold harmless The Culinary Trust from (I) any and all costs and expenses (other than, but not specifically limited to, tuition and other items identified in writing by the grantor of this scholarship) I have incurred or in the future may incur (including, but not limited to, room and board, transportation, meals, uniforms, and other clothing), and (II) any and all personal injury and property damage and any other claims, causes of action or other damages I sustain in connection with my participation in The Culinary Trust Scholarship program.

Should I receive an award from The Culinary Trust I will provide a recent photograph and letter for use as a testimonial to promote the Scholarship Program. I consent to the use and distribution by The Culinary Trust of this letter, my name, my job title, my job description and my employer's name, my statements or parts thereof, and/or photographs of my likeness or digital press releases, news stories, advertisements, collateral or other publicity for The Culinary Trust. I may also be required to provide written report as a condition of my award and I hereby grant The Culinary Trust an irrevocable, perpetual, sublicenseable, transferrable, paid-up, worldwide license. I understand that I will receive no compensation from The Culinary Trust for the production or the use of any of the above. I hereby release The Culinary Trust from any liability for the use or distribution of any of the above.

I certify that I have read this application and that the information I have written is accurate and complete to the best of my knowledge. I agree to provide any documentation necessary to verify this information.

Board members of IACP and The Culinary Trust are not eligible to apply or receive a scholarship award from The Culinary Trust during their active term.

Applicant Signature

Date

Method of Payment

☐ Check/Money Order enclosed

☐ American Express

☐ Discover

☐ MasterCard

☐ Visa

Name of Cardholder (please print)

Card #

Expiration Date

Cardholder Signature

Date Received

For Office Use Only

Application ☐ Complete

☐ Incomplete

Payment Type ☐ Check

☐ Money Order

☐ American Express ☐ Discover

☐ MasterCard ☐ Visa