Motivation letter for applying for culinary academy



I do not exactly remember the year, however, I do remember the moment when I realized that food will be one of the most important things for me – the food that is well prepared, rich in flavors, stylish looking and perfectly served. I was known as a little glutton when we were invited to a dinner with family friends. Entering their house, the first thing that grabbed me was the scent – divine, delicious, confusing, glamorous. Shortly after that the discovery was served at the table – skillfully prepared variety of food in perfectly lined dishes with nice cutlery / as far as I understood then.

It was like a real New Year' Eve for me, an incredible holiday! I jotted down on food as a gluttonous little bear on a barrel of honey and so quietly fell asleep next to my parents overfed and full of satisfaction. Since then till nowadays I've always been searching for this. My parents were constantly at work, so I had the time and the field to experiment with food preparation while showing my sister my next culinary creation. Step by step, all this led to graduating professional cooking school.

My teachers there gave me the foundation to step on and helped me sort in the correct order all important steps in the process of preparation and presentation of food. Back then I realized how important it is to follow exactly and strictly all rules and instructions to the exact recipes, how important every detail is, the precise technique that every professional chef should know. Working as a steward and assistant cook on a small international crew in a shipping company, I was able to visit exotic and amazing places. I touched up to very different cultures and flavors, tastes and traditions.

My colleagues, who were all of different races and cultures, showed me a variety of new recipes and traditions in cooking and were always ready to discuss with me what's new in the field of culinary. It was new spices, new techniques of cooking, new ideas for me. I realized how colorful and diverse the world of cooking is, and how little I know. So this is the reason why I began to explore and search everything about food preparation, while trying to think, aspire and experiment more. I understood how important the team, the chef, the right orders and directions are to avoid mistakes and even learn from them.

The Circle of Life", however, assigned me other peaks to achieve. We got married with my girlfriend, started living together under one roof, one household, a new job as a real estate manager, so different from what I had worked until then. I found and developed new skills, discovered new horizons, implied new rules. And I was pleased with my new job as it improved my communication skills, the way I talked with people, involved me in useful discussions, it also improved my ability to lead a team and become more responsible. However, at home, food remained an incredible feast for our senses.

Eventually I kindle my wife for this magic called Cooking. We both started to share the love of food, as well as the criticism of each other for the unsuccessful dishes while seeking the improvement in each other. For both of us the preparation and serving up in the best possible way our breakfast, lunch or dinner remained a tradition, regardless if it is prepared only for us or for the company of friends and relatives. During our trips to various places in

the world, our touch to their different culinary tradition, led us to new thoughts, new dreams, new horizons.

And the desire to learn and work together in this direction appeared somewhat naturally. We wanted our passion for cooking to become our way of life by opening a small family restaurant. While searching and wandering how to make our dreams come true, our friends thought we would be interested in the Academy. They strongly recommended the Culinary Academy. After I visited the Academy, met with some of the teachers, felt the professional approach and methods of training I've said, that's it.

I had no doubt this is what I was looking for, this is my goal. I strongly believe that being in the Academy I will have the opportunity to make my dreams come true and turn one favorite hobby into a career. Studying in your Academy will help me develop further my skills, creative sensibility and imagination in the depths of the culinary arts. I do believe that food is the greatest gift to man, a very rich palette of taste and smell, so in order to assimilate this magic I should learn from best.