

(submit this sheet with your packet)

Name: \_\_\_\_\_ School: \_\_\_\_\_

### Academic Scholarship Competition Checklist

- Completed application form
- One (1) campus visit & interview form
- One (1) chef interview and restaurant shadow form
- Three (3) school research sheets
- Printout of Student Aid Report (received after submitting FAFSA). *It takes 3-4 weeks to process the FAFSA and receive the SAR. Submit your FAFSA in time to obtain your SAR by the Future Chefs Application deadline. You can complete your FAFSA online at [www.fafsa.ed.gov](http://www.fafsa.ed.gov) or you can obtain a paper copy from your school guidance counselor or by calling 1-800-4-FED-AID.*
- Essay
- Official high school transcript (showing your most recent grades)
- Two (2) letters of recommendation
- Resume

### Apprenticeship Competition Checklist

- Completed application form
- One (1) campus visit & interview form
- One (1) restaurant shadow form
- Three (3) chef interview sheets
- Essay
- Official high school transcript (showing your most recent grades)
- Two (2) letters of recommendation

### Instructions for Completion

- Your letters of recommendation must be written by someone who has known you for at least one year in a work, school, or volunteer setting (e.g. teacher, counselor, employer, religious advisor, mentor, community leader). Future Chefs will not accept recommendations from friends or family members.
- **You must mail or deliver the original application and all required supplemental materials to the Future Chefs office by FEBRUARY 28, 2009.**

Future Chefs  
681 Main Street  
Suite 2-4  
Waltham, MA 03451

- Make a copy of the *completed* application for your own records.
- Incomplete application packets will not be considered. If you cannot obtain any of the required supporting materials, please contact your teacher and the Future Chefs representative BEFORE the deadline.

**FUTURE CHEFS APPLICATION**

**ABOUT ME**

Please answer all questions. Please print legibly in blue or black ink.

Your Name \_\_\_\_\_  
 Last First Middle Initial

Date of Birth \_\_\_\_\_ SSN \_\_\_\_\_

Home Address \_\_\_\_\_  
 Street Name and # Apt #

City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

Home phone \_\_\_\_\_ Cell phone \_\_\_\_\_ Email \_\_\_\_\_

Online Social Networks (facebook, myspace etc) \_\_\_\_\_

Parent/Guardian Name \_\_\_\_\_  
 Last First

Parent/Guardian home address \_\_\_\_\_  
 Street Name and # Apt #

City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

Home phone \_\_\_\_\_ Cell phone \_\_\_\_\_ Email \_\_\_\_\_

Work phone \_\_\_\_\_ Work fax \_\_\_\_\_

Employer \_\_\_\_\_ Best time & way to contact \_\_\_\_\_

School Name \_\_\_\_\_ Culinary Teacher(s) \_\_\_\_\_

Current grade \_\_\_\_\_ Number of years in Culinary Arts \_\_\_\_\_ Expected graduation date \_\_\_\_\_

Cumulative GPA \_\_\_\_\_ SAT scores Math \_\_\_\_\_ Reading \_\_\_\_\_ Writing \_\_\_\_\_  
*Visit Guidance; ask for GPA and Transcript (If taken. Future Chefs does not require these tests)*

Did you pass MCAS?  Yes  No Will you receive the Adams Scholarship?  Yes  No

Please list any clubs, groups or outside activities that are important to you:

Club/Activity Name: \_\_\_\_\_ Meeting times: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Are you in Tech Prep?  Yes  No Are you in Skills USA?  Yes  No

**FUTURE CHEFS APPLICATION**

**MORE ABOUT ME**

Name: \_\_\_\_\_

Schools and/or certificate programs to which I've already applied, have been accepted, or am planning to apply:

School Name & Location	I've Applied	Accepted	Plan to Apply
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Please list other scholarships or financial aid you have applied for and/or awards you have received:

Scholarship/Award Name	I've Applied	Amount Received
<b>FAFSA</b> (mandatory for seniors)	<input type="checkbox"/>	
	<input type="checkbox"/>	
	<input type="checkbox"/>	
	<input type="checkbox"/>	
	<input type="checkbox"/>	

Please list any jobs or volunteer experiences. Please include a resume with your application

Place of Employment/ Volunteer job	Position/Duties	Start Date	End Date	Hours/ Week	Reason for Leaving

I am submitting this application along with all the required documentation listed on the cover. I understand that this application is the first step to being considered for entry in the Future Chefs Competition and that completing an application does not guarantee entry. The information in this application packet is true and accurate to the best of my knowledge and I understand that any misrepresentation or omission of fact from any part of this application is grounds for dismissal from the competition.

Student Signature: \_\_\_\_\_ Date: \_\_\_\_\_

Parent Signature: \_\_\_\_\_ Date: \_\_\_\_\_

Teacher Signature \_\_\_\_\_ Date: \_\_\_\_\_

Student Name: \_\_\_\_\_ College/Institution: \_\_\_\_\_

Date visited: \_\_\_\_\_

Activities: Check each activity you experienced and the places you visited.

Campus tour	Financial Aid Officer interview(s)	Dining hall
Class observation(s)	Kitchens	Academic Support Services
Student interview(s)	Computer and other labs	Bookstore & Campus stores
Instructor interview(s)	Student Union/Campus Center	Health Center
Admissions Officer interview(s)	Library(ies)	Recreational facilities (gym, field house, etc.)
Financial Aid Office	Dormitory	

Other important experience \_\_\_\_\_  
 \_\_\_\_\_

Assessment: Rate your impression of the following academic, student life and related elements as experienced or observed.

	Strongly Like	Like	Unsure	Dislike	Strongly Dislike
Friendliness	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Student Enthusiasm	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Class Size	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Availability of Courses	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Kitchen Facilities	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Library & Labs	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Living (dorms, dining)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Diversity	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Location	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Size of College	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Social Life	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Facilities	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Please obtain the signature of an admissions counselor below:

\_\_\_\_\_  
Signature

\_\_\_\_\_  
Date

\_\_\_\_\_  
Name Printed

Name: \_\_\_\_\_

*Please interview an admissions officer and record your answers below. You may ask any additional questions to help you evaluate the school you are visiting.*

How many hours per week do students spend in class?

How many hours per week do students spend working outside of class (homework, prep, etc.)?

Does this school require an internship? \_\_\_\_\_ How long is it? \_\_\_\_\_ Does the school provide internship sites or do I need to find my own site?

Does this school provide international study opportunities? If so, where?

What percentage of your students graduate at the end of their program? \_\_\_\_\_

What does it take to succeed at your school?

What are the reasons why students don't succeed at your school?

How does your school assist students who are struggling with their classes/work load/life as a student?

What percentage of your graduates is working in the industry one year after completing their program? Are there local grads working in the business who I can contact?

What percentage of your graduates continues their education/culinary training? What kinds of programs do they enroll in?

**FUTURE CHEFS APPLICATION**

**SCHOOL RESEARCH #1**

YOUR NAME: \_\_\_\_\_

*You must submit this sheet if you are competing for an academic scholarship*

School Name \_\_\_\_\_

Location (City & State) \_\_\_\_\_

Type of program       Certificate                       Associate                       Bachelors

Your Intended Major/Concentration \_\_\_\_\_ Length of Program \_\_\_\_\_

What is the Application Deadline? \_\_\_\_\_ (Put this in your calendar)

Does the school have a Career Service Office?    Yes                       No

**COSTS**

Tuition	\$
Books	\$
Room & Board	\$
Materials/Lab Fees	\$
Travel/Commuting	\$
Misc./Personal	\$
Total Per Year	\$
Total for entire program	\$

Daily Commute (T pass, Parking, Gas etc) or plane/train/bus tickets

Does the school offer                       Financial Aid?  
    Scholarships? (merit or need based?)  
    Loans?  
    Work Study Jobs?

Is there a separate financial aid application?                       Yes                       No

What is the financial aid application deadline? \_\_\_\_\_ (Put this in your calendar)

**PLEASE ASK YOUR PARENT/GUARDIAN TO COMPLETE THIS SECTION.**

Parent/guardian, are you able to offer financial support for your student?    Yes                       No

Parent/guardian, are you able to co-sign student loans?                       Yes                       No

\_\_\_\_\_  
Parent/Guardian Signature

\_\_\_\_\_  
Date

**FUTURE CHEFS APPLICATION**

**SCHOOL RESEARCH #2**

YOUR NAME: \_\_\_\_\_

*You must submit this sheet if you are competing for an academic scholarship*

School Name \_\_\_\_\_

Location (City & State) \_\_\_\_\_

Type of program       Certificate                       Associate                       Bachelors

Your Intended Major/Concentration \_\_\_\_\_ Length of Program \_\_\_\_\_

What is the Application Deadline? \_\_\_\_\_ (Put this in your calendar)

Does the school have a Career Service Office?     Yes                       No

**COSTS**

Tuition	\$
Books	\$
Room & Board	\$
Materials/Lab Fees	\$
Travel/Commuting	\$
Misc./Personal	\$
Total Per Year	\$
Total for entire program	\$

Daily Commute (T pass, Parking, Gas etc) or plane/train/bus tickets

Does the school offer                       Financial Aid?  
     Scholarships? (merit or need based?)  
     Loans?  
     Work Study Jobs?

Is there a separate financial aid application?                       Yes                       No

What is the financial aid application deadline? \_\_\_\_\_ (Put this in your calendar)

**PLEASE ASK YOUR PARENT/GUARDIAN TO COMPLETE THIS SECTION.**

Parent/guardian, are you able to offer financial support for your student?     Yes                       No

Parent/guardian, are you able to co-sign student loans?                       Yes                       No

\_\_\_\_\_  
Parent/Guardian Signature

\_\_\_\_\_  
Date

**FUTURE CHEFS APPLICATION**

**SCHOOL RESEARCH #3**

YOUR NAME: \_\_\_\_\_

*You must submit this sheet if you are competing for an academic scholarship*

School Name \_\_\_\_\_

Location (City & State) \_\_\_\_\_

Type of program       Certificate                               Associate                               Bachelors

Your Intended Major/Concentration \_\_\_\_\_ Length of Program \_\_\_\_\_

What is the Application Deadline? \_\_\_\_\_ (Put this in your calendar)

Does the school have a Career Service Office?    Yes                       No

**COSTS**

Tuition	\$
Books	\$
Room & Board	\$
Materials/Lab Fees	\$
Travel/Commuting	\$
Misc./Personal	\$
Total Per Year	\$
Total for entire program	\$

Daily Commute (T pass, Parking, Gas etc) or plane/train/bus tickets

Does the school offer                       Financial Aid?  
    Scholarships? (merit or need based?)  
    Loans?  
    Work Study Jobs?

Is there a separate financial aid application?                       Yes                       No

What is the financial aid application deadline? \_\_\_\_\_ (Put this in your calendar)

**PLEASE ASK YOUR PARENT/GUARDIAN TO COMPLETE THIS SECTION.**

Parent/guardian, are you able to offer financial support for your student?    Yes                       No

Parent/guardian, are you able to co-sign student loans?                       Yes                       No

\_\_\_\_\_  
Parent/Guardian Signature

\_\_\_\_\_  
Date

**FUTURE CHEFS APPLICATION**

**RESTAURANT SHADOW**

*All applicants MUST submit this form*

*Immediately after your shadow, record your thoughts and impressions of your experience. To get the most out of this experience, spend at least 4 hours at the restaurant and observe as many different jobs as you can. Please be sure to send a thank you note to the restaurant and/or chef you shadowed immediately after your job shadow.*

Student Name \_\_\_\_\_ Restaurant Name \_\_\_\_\_

Chef Name \_\_\_\_\_ Professional Title \_\_\_\_\_

Date of Shadow \_\_\_\_\_ Time spent at Shadow \_\_\_\_\_

Briefly describe the activities and or jobs you observed during the shadow.

Briefly describe any activities you completed during the shadow.

Describe the restaurant's cuisine/menu, kitchen, décor, ambience, clientele.

What is your opinion of the restaurant and kitchen facilities?

What did you learn about the industry from this shadow?

Would you like to work at this restaurant? Why or why not?

What job interests you the most and least in the industry? Why?

**FUTURE CHEFS APPLICATION**

**CHEF INTERVIEW**

*All applicants MUST submit this form.*

*Record your answers to the questions below. You may ask additional questions if you wish and time allows.*

Student Name \_\_\_\_\_ Restaurant Name \_\_\_\_\_

Chef Name \_\_\_\_\_ Professional Title \_\_\_\_\_

Tell me about your job. What is a typical day/week like, what kinds of things do you do, who do you work with?

How did you get this job? Where else have you worked?

Tell me about your training.

What skills or qualities are needed for an entry level position at your restaurant?

What makes an employee valuable to you?

What are some reasons you have let employees go?

What does it take to succeed in the field?

What do you enjoy/dislike most about your work?

As someone entering the field, what should I be prepared for in the kitchen or front of the house?

What should I concentrate on in the beginning of my career?

How would I know if I am cut out for the industry?

What are your thoughts on going to culinary schools versus apprenticing under a chef?

What advice do you have for me?

**FUTURE CHEFS APPLICATION**

**CHEF INTERVIEW #1**

*Submit this form if you are competing for an apprenticeship*

*Record your answers to the questions below. You may ask additional questions if you wish and time allows.*

Student Name \_\_\_\_\_ Restaurant Name \_\_\_\_\_

Chef Name \_\_\_\_\_ Professional Title \_\_\_\_\_

Tell me about your job. What is a typical day/week like, what kinds of things do you do, who do you work with?

How did you get this job? Where else have you worked?

Tell me about your training.

What skills or qualities are needed for an entry level position at your restaurant?

What makes an employee valuable to you?

What are some reasons you have let employees go?

What does it take to succeed in the field?

What do you enjoy/dislike most about your work?

As someone entering the field, what should I be prepared for in the kitchen or front of the house?

What should I concentrate on in the beginning of my career?

How would I know if I am cut out for the industry?

What are your thoughts on going to culinary schools versus apprenticing under a chef?

What advice do you have for me?

## **FUTURE CHEFS APPLICATION**

**CHEF INTERVIEW #2**

*Submit this form if you are competing for an apprenticeship*

*Record your answers to the questions below. You may ask additional questions if you wish and time allows.*

Student Name \_\_\_\_\_ Restaurant Name \_\_\_\_\_

Chef Name \_\_\_\_\_ Professional Title \_\_\_\_\_

Tell me about your job. What is a typical day/week like, what kinds of things do you do, who do you work with?

How did you get this job? Where else have you worked?

Tell me about your training.

What skills or qualities are needed for an entry level position at your restaurant?

What makes an employee valuable to you?

What are some reasons you have let employees go?

What does it take to succeed in the field?

What do you enjoy/dislike most about your work?

As someone entering the field, what should I be prepared for in the kitchen or front of the house?

What should I concentrate on in the beginning of my career?

How would I know if I am cut out for the industry?

What are your thoughts on going to culinary schools versus apprenticing under a chef?

What advice do you have for me?

**FUTURE CHEFS APPLICATION**

**CHEF INTERVIEW #3**

*Submit this form if you are competing for an apprenticeship*

*Record your answers to the questions below. You may ask additional questions if you wish and time allows.*

Student Name \_\_\_\_\_ Restaurant Name \_\_\_\_\_

Chef Name \_\_\_\_\_ Professional Title \_\_\_\_\_

Tell me about your job. What is a typical day/week like, what kinds of things do you do, who do you work with?

How did you get this job? Where else have you worked?

Tell me about your training.

What skills or qualities are needed for an entry level position at your restaurant?

What makes an employee valuable to you?

What are some reasons you have let employees go?

What does it take to succeed in the field?

What do you enjoy/dislike most about your work?

As someone entering the field, what should I be prepared for in the kitchen or front of the house?

What should I concentrate on in the beginning of my career?

How would I know if I am cut out for the industry?

What are your thoughts on going to culinary schools versus apprenticing under a chef?

What advice do you have for me?

## **FUTURE CHEFS APPLICATION**

**MY ESSAY**

Please write an essay of at least 250 words explaining why Future Chefs should consider you for a scholarship or apprenticeship. Please make sure to address the following points:

- Why are you choosing to enter the culinary industry?
- Based on your research, what is the best environment for your culinary training and why?
- What are your goals and aspirations?
- Where do you see yourself in 1 year, 3 years, 5 years?
- If you could prepare a meal for one person, alive or dead, who would it be and why, and what would you serve and why?

### **Our suggestions:**

- Begin by brainstorming and outlining your essay.
- As you write, use complete sentences and express your thoughts clearly.
- Ask your Culinary or English teacher to proofread your essay before you submit it.
- Handwrite your essay neatly and legibly in black ink.
- Use lined paper.

- Proofread your essay and correct misspellings and grammatical errors before you submit it.
- If you make an error, carefully use white correction fluid (white out) or start a new sheet; do not submit an essay with errors crossed out.

**FUTURE CHEFS APPLICATION**

**RECOMMENDATION LETTER #1**

The Future Chefs Cooking Competition provides an opportunity for motivated culinary high school students who are interested in pursuing a career in the culinary or hospitality field. Future Chefs provides awards and scholarships ranging from \$1000 to full tuition and assists students in making college and career choices. Please describe the qualities of this student that make him/her an appropriate candidate for the Future Chefs Cooking Competition.

Student Name _____
I am competing for <input type="checkbox"/> a scholarship <input type="checkbox"/> an apprenticeship <input type="checkbox"/> both

Name of Person Providing Recommendation \_\_\_\_\_

How long have you known the student? \_\_\_\_\_

In what capacity do you know the student? \_\_\_\_\_

Please describe the student's level of motivation and potential for success with regards to his/her plans to attend a post-secondary institution or complete a culinary apprenticeship. Your thoughtful comments will help us make the right fit for this student. *You may also attach a letter containing all the requested information in lieu of this form.*

\_\_\_\_\_  
Signature

\_\_\_\_\_  
Date

\_\_\_\_\_  
Phone number and best time to reach you

**FUTURE CHEFS APPLICATION**

**RECOMMENDATION LETTER #2**

The Future Chefs Cooking Competition provides an opportunity for motivated culinary high school students who are interested in pursuing a career in the culinary or hospitality field. Future Chefs provides educational awards and scholarships ranging from \$1000 to full tuition, paid apprenticeships and assists students in making college and career choices. Please describe the qualities of this student that make him/her an appropriate candidate for the Future Chefs Cooking Competition.

Student Name _____
I am competing for <input type="checkbox"/> a scholarship <input type="checkbox"/> an apprenticeship <input type="checkbox"/> both

Name of Person Providing Recommendation \_\_\_\_\_

How long have you known the student? \_\_\_\_\_

In what capacity do you know the student? \_\_\_\_\_

Please describe the student's level of motivation and potential for success with regards to his/her plans to attend a post-secondary institution or complete a culinary apprenticeship. *You may also attach a letter containing all the requested information in lieu of this form.*

\_\_\_\_\_  
Signature

\_\_\_\_\_  
Date

\_\_\_\_\_  
Phone number and best time to reach you