



## Ocean County Vocational Technical School

**Buy Local, Hire Local**

**Sharing Success Stories**

**Greetings from Johnson and Wales University**

**Student:** Matthew Tarsia

**Class of:** 2015

**OCVTS Program:** Center for the Culinary Arts

**Center:** Cuisine on the Green

**Instructors:** Chef Ian Smith and Chef Jason Crispin

**Post-Secondary School Attending:** Johnson and Wales University, Providence, RI

**In Matthew's own words...**OCVTS has guided me in my career path. The culinary program Cuisine on the Green helped open many doors to new and exciting opportunities. But I had to pursue them, and that is exactly what I did. If it were not for my instructors and the chefs at the school pushing me to strive for greatness, I would not be where I am today.

I chose to continue my education by attending Johnson and Wales University. This has greatly impacted my outlook on the culinary field. At school, they give you the fine tuning to hone your skills and make you into the chef you want to be. Although it is not easy, but if you are passionate about the craft you will excel.

My future goals are to just keep moving up the ladder in the business and to just working in amazing kitchens. I hope to one day work all positions in the business, so I can have a taste of it all. If you are in high school and you are thinking about doing this culinary program, do it you, You will love every minute of it! If you are passionate about food, this will become second nature to you. The teachers are very patient and they will provide you with all the skills you need to be successful. But, just know the industry is not an easy one. It comes with long hours and crazy schedules. If you are passionate about the craft, you will never work a day in your life. I go to work every day loving everything I do and it is the most gratifying thing in the world. So, no matter how hard it may be or how many times you mess up and cut yourself, never give up because great success comes with many failures.



Chef Jason Crispin, Instructor at Cuisine on the Green, was so thrilled to hear that Matt was furthering his culinary education at Johnson and Wales University. Chef Jason exclaimed, "I remember Matt as being a great chef who always paid attention to the details. 'Is the seasoning just right? Has the sauce simmered enough?' Matthew always took pride in the details of whatever he was preparing. Perfect grill lines, eye appealing presentation and outstanding knife skills are what made Matt a standout in class. I am confident that his attention to detail and taking pride in his work will make him an enormous success in the culinary field." (Pictured are Matt and a friend on his Graduation Day from Cuisine on the Green.)