



## Ocean County Vocational Technical School

### Sharing Success Stories

### Greetings from The Restaurant School at Walnut Hill College

**Student:** Matthew Krislow

**Class of:** 2014

**OCVTS Program:** Center for Culinary Arts

**Center:** Cuisine on the Green

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

**Post-Secondary School Attending:** The Restaurant School at Walnut Hill College, Philadelphia, PA



**In Matthew's own words:** After high school, I really did not know what I wanted to do. I attended Ocean County College. During high school and college, I worked in the food industry and always enjoyed my work. I decided to attend the OCVTS Culinary Program to learn more about the culinary industry and to determine if culinary was the correct path for me. All the chefs at OCVTS were very knowledgeable and provided me with great skills and a well-rounded education. They gave me the desire to want to learn more. After graduating from the program in 2014, I enrolled at The Restaurant School at Walnut Hill College in Philadelphia, PA. The training I received from OCVTS allowed me to skip some courses. I then realized how much I had learned at OCVTS. This gave me an academic edge and the confidence to know that I would excel.

Philadelphia is a fun environment with lots of things to do. There are many great restaurant opportunities nearby. Walnut Hill College has great instructors and well equipped kitchens. There are many student events and the instructors make it a fun environment for learning. The program even includes a week-long trip to France! I graduated in July with an Associate's Degree in Culinary Arts. Currently, I am working as an intern at a popular, top rated restaurant in Rittenhouse Square. I hope to work at restaurants which use only fresh ingredients and have an interesting and varied menu. At some point, I may decide to go back and earn my bachelor's degree. I would like to someday open my own restaurant.

High school students should study hard and find something they really enjoy doing. My love for cooking and the skills I received from OCVTS helped me make my decision to move forward in my culinary career. No matter what you decide to do, never give up and have fun at what you are doing! The OCVTS Culinary Program was an affordable solution for me to find out what I wanted to do with my life. Thanks to all the chefs who taught and inspired me!

"I am proud of Matt's dedication to the culinary arts and his graduation from the Restaurant School at Walnut Hill. It is a pleasure to welcome him back now as a staff member of Cuisine on the Green so he can share his experiences, talent and knowledge with our future students at the OC Center for Culinary Arts," commented Chef Jason Crispin.