



THE WORLD'S PREMIER
CULINARY COLLEGE

MEREDITH ELIZA GRAY

MARC L. SARRAZIN MEMORIAL ENDOWED SCHOLARSHIP

A.O.S. IN BAKING & PASTRY ARTS* – JUNE 12, 2009



"I have always been interested in cooking because my mom and grandma have always included me when they cooked or baked."

Meredith Gray, a Cornwall, CT native, and Oliver Wolcott Technical High School's Class of 2007 Valedictorian, fell in love with the culinary sciences at an early age. "I have always been interested in cooking because my mom and grandma have always included me when they cooked or baked." Meredith found herself in an enviable position after graduation; her quandary lay not in what field to pursue but what sub-specialty she loved more. "I've always loved to cook. I did study Culinary

Arts in high school and enjoyed it. However, upon graduation, I realized I enjoyed baking much more and pursued a career in it."

Following her heart lead Meredith to her first job in the foodservice industry. "It was at a mail-order bakery and confection shop called Matthews 1812 House. I started out washing pots and pans and doing small jobs around the kitchen. As I continued working, I was able to assist the baker in scaling recipes, I packaged food items for retail, and also worked in the shipping department. This job fostered in me a sense of pride in the work that I accomplished and also gave me insight on the ins and outs of owning your own business."

Since arriving at The Culinary Institute of America, Meredith hasn't looked back. "My whole first year has proven to be one of the most eye-opening experiences of my life. I have learned so much and have had so many unique opportunities to experiment and explore the science of baking." Although busy with course work, she still has time to pursue her other interests. "I do participate in activities outside of school such as bowling, swing dancing, and teaching Sunday School at my church back in CT."

With her graduation from the CIA fast approaching, Meredith's future plans are certain. "I plan to begin working in the baking and pastry field directly after graduation. I'll work in as many different locations and in as many different types of baking establishments I can. Hopefully, this diverse exposure to the industry helps me define an exact idea of what I want my business to be. In the distant future, I plan to open a bakery with my twin sister, Emery**."

*Anticipated graduation date

**Emery is also a CIA student earning an A.O.S. in Baking & Pastry Arts degree. She too is anticipated to graduate on June 12, 2009