



#WhereIStarted

“When I graduated, I had the chance to attend West Point on a full football scholarship—but I chose to attend culinary school instead because participating in Billie DeNunzio’s program at Eastside High School helped me see all the opportunity for career advancement that the restaurant industry offers. Through culinary competitions, I won \$80,000 in scholarships to put myself through school.”

Briton Dumas

AGE	TODAY	FIRST RESTAURANT JOB
31	Executive Chef, Embers Wood Grill, Gainesville, FL	Part-time job at Gainesville Golf & Country Club—doing everything from making salads to stocking storerooms. This kind of work helped me build the foundation for my success in the restaurant industry.

ADVICE FOR TEENS INTERESTED IN THE RESTAURANT INDUSTRY

If you’re not sure yet what you want to do when you’re older, pursue a training program like ProStart—it will teach you valuable skills like teamwork, leadership, and professionalism that will help you succeed in the restaurant industry or in many other careers. It will give you direction and create valuable opportunities.