

# #WhereIStarted



*“Working in restaurants is amazing! My team here is very talented, and our Chef inspires a lot of creativity and always listens to any input we may have. I have actually created a new vegan dessert that I spent a lot of time researching; through trial and error, I ended up with a product I was proud to serve to my Chef (and to my surprise he put it on the menu!). This experience—which all started with ProStart—has really opened my eyes to show me that with the right opportunities, **I can do so much more than I ever thought possible.**”*

## Danielle Carr

### TODAY

Cook, Grand Floridian Resort and Spa at Walt Disney World, Orlando, FL

### FIRST RESTAURANT JOB

I did my first internship at the Disney World Boardwalk Bakery. Here at the Grand Floridian, I started out as a CP (college program) cook. One of the most memorable days I had while on the college program was when my Chef asked me to decorate a Mickey cake for a little boy who was a part of the Make a Wish Foundation—it'd been his dream to celebrate his birthday that way.

### ADVICE FOR TEENS INTERESTED IN THE RESTAURANT INDUSTRY

Keep a notebook—mine always comes in handy. And try new things: enter competitions, or pursue ProStart or other professional programs. Most of what I was taught at college I had already learned through **ProStart—it's an excellent opportunity that helped me build an amazing foundation for myself and fast track my career.**