

Kevin Paguay

When I was a child at the age of five, I ate so much culture foods like Korea, Italy, Mexican, Chinese, Japanese, and Ecuadorian. I wasn't able to control myself my eating all of those delicious food, but I was able to after years of growing up. Those time I ate a lot of food, made me realize that I should be a chef, cooking the most extraordinary dishes, so that people can eat the most mouthwatering food ever cooked. That is why I attend the New York City College of Technology, because they have a major called "Hospitality Management", where people can learn how to manage their own restaurant, know different wines that you'll be using in your dish, master the skills of a master chef,...etc. During my time in college, I will be learning to how improve my cooking skills has a master chef, how to manage a restaurant, and communicate with other people because during the cooking business, you must connect with your partner in order to cook a delicious. I will be looking forward to get my associate degrees in cooking and make my dream into a reality.