


Applicant Number: 1


Birthdate: 1/19/2004

Relation to chamber: 

Affiliated business: Nobility Hill Tavern

High school: Stoneham High School

Number of students in your family: 1

Special circumstance: 

College/University attending in the fall: Bridgewater State University
131 Summer Street; Bridgewater, MA

Estimated annual costs: \$30,190.00:

Activities:

- JR Varsity Soccer : 2018-2019
- Varsity Soccer: 2020-2022
- Jr Varsity Hockey: 2018 - 2019
- Varsity Hockey: 2020-2022
- Varsity Lacrosse (Captain): 2018-2022
- Social Chair: 2022

Awards: Honor Roll: 2022

Employment + Internships: current

- Boating in Boston - Dock Staff/Supervisor: 2018-
- Nobility Hill Tavern - 2019 - current
- Babysitting - 2017 - current
- DJ assistant: 2022
- Dunkin Donuts: 2019-2020



Stoneham High School

149 Franklin Street
Stoneham, MA 02180-1599

Bryan Lombardi, Principal
Sarah E. Auger, Assistant Principal

781-279-3810
781-279-2070 Fax

[REDACTED]

I have known [REDACTED] for just about four years in my role as a school counselor. He is friendly, hardworking, and a good self advocate. [REDACTED] is interested in studying business management and is driven by his desire to follow in his father's footsteps as a restaurant owner. He has a clear vision of his future and is excited to start the next chapter to begin working toward his goals.

[REDACTED] has taken a solid college preparatory curriculum throughout high school. He is having a banner year and is proud of his accomplishments. He has been candid with me about his journey in high school, choosing to work through his ADHD symptoms without medication. Each year, better than the next. I do believe that his drive to pursue his future career will be a motivating factor and help [REDACTED] to not only continue to improve, but to thrive in the college environment.

Outside of school, [REDACTED] works at the family restaurant, is a student athlete and enjoys time with family and friends. I believe [REDACTED] will be an asset both in the classroom and within the community of the college he attends. I recommend [REDACTED] as an ideal candidate for a scholarship to assist him and his family as he pursues post-secondary education.

Nicole Dillon
School Counselor

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Growing up in a family business has really shaped me into the person I am today. I have learned a great deal about a strong work ethic, time management and overall responsibility. My actions affect not only me but my family as a whole.

When my family opened a restaurant in 2018, I knew this was going to be a huge commitment and it was going to change my life completely. My parents were opening this restaurant not only for themselves but for me and my siblings.

My father worked his way through college, graduating with a business degree and at just 22 years of age, he owned his own bar. Now, with the support of our family, we opened a new restaurant. I have always envisioned following in my dad's footsteps which is why I am excited to pursue a degree in Business Management.

Opening this restaurant showed me how hard my parents truly worked. Both of them had a full-time job as well as working to open a restaurant. Resilience, the capacity to recover quickly from difficult situations, is the word I would use to describe my parents. Within the restaurant community there are a lot of bumps in the road just like any career. There were a lot of issues when opening the restaurant and a lot of money that had to be put into this restaurant. At points my parents wanted to give up, but they never did. I have learned the importance of not giving up and like them, I will always put my best foot forward and work hard. I, like them, will do whatever it takes to accomplish what I set out to do.

Working in the kitchen, I have had to really learn about patience. When the restaurant is busy and orders come in, it can become crazy. Things go wrong and you must just roll with the punches. I have learned to be patient with people and not to take things personally.

Another aspect of a family business is connections. It is super important to build connections. No one can open a business alone and you must depend on other people and relationships. I have learned that you are only as strong as the team that you have built and how important they truly are. Some relationships I will carry with me, and I will continue to learn from them.

Working at this restaurant has taught me a lot about myself as a person. I had to learn from the bottom up. I did not want to work every weekend washing dishes and cleaning floors, but I knew in order for me to be successful I had to start from the bottom. I was always treated with respect by my father, but I know he came down a little bit harder on me and has higher expectations.

When I was finally of age to start serving tables, it was a huge step for me. The service industry is all about social skills. You learn how to talk to people and how to deal with people's problems. I have realized that some people are never happy, and you will never be able to please them, but all you can do is try your best.

These experiences have opened my eyes to the restaurant business. It has made me realize that I want to continue to learn more and more about the business and someday move into a management role.