

CREATIVITY *for* LIFE



CULINARY

Andrew Satterwhite

School

The Art Institute of San Antonio,
a branch of The Art Institute of
Houston

Program of Study

Associate of Applied Science,
Culinary Arts,
2013

Job Title

Line Cook,
Luke San Antonio

U.S. Army Veteran, Line Cook Who Brings Life Experience into his Cooking

Andrew Satterwhite is working as a line cook at Luke San Antonio in Texas. He's responsible for set up, prep, and running the grill station for dinner service. Andrew served in the United States Army for four years as a parachute rigger and has also worked in construction. "All [of these experiences] have taught me skills that I can use for myself, but also I have used them to help this country grow," he says.

Andrew looks to his surroundings for inspiration and says that the best part of his culinary career is that it's always changing. "This is one of the most diverse and exciting careers to have. I can go anywhere and learn recipes, techniques, and cultures to help me make new and exciting dishes [to] introduce to my family and others."

Andrew, who in 2013 earned an Associate of Applied Science in Culinary Arts from The Art Institute of San Antonio, says that his education taught him why recipes turn out a certain way. "Growing up in California, I was lucky enough to encounter many cultures and the cuisines that accompanied them. In the Army, I used an electric skillet and a barbeque to make all my meals." He recommends that current students open their minds to learning. "Figure out how to make [learning] a driving force in everything you do."