



2018

# FEST FACTS



**Over 3,200** food and wine enthusiasts attend the Festival each year.

Since 2010, the Lehigh Valley Food & Wine Festival has raised over **\$1.5 million dollars** for scholarships and programs at Northampton Community College.

**25+ top restaurants** and caterers from the region offer mouthwatering sweet and savory food items during the Grand Tasting in the Sands Event Center.

**50+ wine varietals** are featured from the U.S. and around the world. Champagne, spirits and craft beer can also be found at the Festival.



The Festival has a strong social media presence on Facebook, Twitter and Instagram and garners significant publicity via editorials and on-air promotions. Digital, print, radio and TV advertising are also employed as part of a comprehensive marketing and communications strategy.

Restaurants can vie for prizes and the title of *Best of the Fest* during the Grand Tasting. Recent winners include Aman's Bistro, The Bayou, Chocolate Works, Emeril's Fish House, Sodexo and Steelworks

Working at the Festival provides NCC Culinary and Hospitality students with invaluable real-world experience and networking opportunities which have launched their careers.



Northampton  
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**Sands**  
BETHLEHEM

More information is available at  
[lehighvalleyfoodandwine.com](http://lehighvalleyfoodandwine.com)





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A Festival Tradition; Chef Emeril Lagasse announced the student winners of the 2018 culinary competition on the eve of the Grand Tasting. These students will experience a week-long externship working in New Orleans at Emeril's restaurants and two large events including, *Boudin*, *Bourbon & Beer* and *Carnivale du Vin*.

Many alumni from this program are fulfilling their dreams in the culinary and hospitality industries as a result of this life-changing experience.



**The Emeril competition was intense and taught me valuable lessons in time management and culinary technique. It was also an opportunity to network with great chefs in the area as well as in the heart of New Orleans. I wouldn't trade the experience for anything - it was the most fun experience of my culinary journey so far!**

—Chef Samantha Lee '17, *Lehigh Catering (Sodexo)*



**My Emeril competition experience inspired my love of New Orleans and confirmed my desire to be a chef. I met many great people in the industry who continue to be a wonderful resource.**

—Tyler Baxter, '13, *Chef de Cuisine, Emeril's Chop House*

**The culinary program is the cornerstone of my successful career as a chef. I graduated from NCC with a solid foundation which I continue to build upon both personally and professionally. My passion for food and creative expression would not have been sparked without the valuable experience I had at NCC.**

—Geo Dodig '17, *Executive Chef, Molinari's*

**Winning the Emeril Competition opened many doors for me and gave me the confidence to begin my career as a chef. I couldn't have asked for a better start!**

—Olivia Razzano '13, *Jean-Georges Restaurant, NYC*



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