

WHO WE ARE

FEATURES

GET INVOLVED

COMMUNITY INVOLVEMENT PROGRAMS

DREAMS CAN CONE TRUE: "SCOTT'S ICE CREAM" A TRULY DELICIOUS SUCCESS STORY

Search this site...

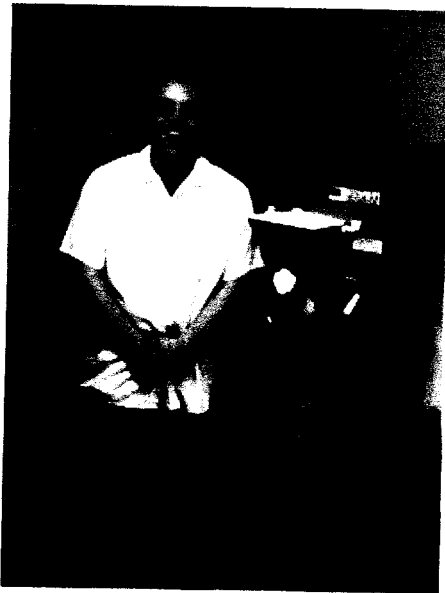
RECENT POSTS

- [Leading by Example](#)
- [I'm Ready For My Close-up](#)
- [Smiling Through it All](#)
- [Handling Success](#)
- [Smooth Ride Operator](#)

ARCHIVES

- [February 2018](#)
- [January 2018](#)
- [November 2017](#)
- [September 2017](#)
- [July 2017](#)
- [April 2017](#)
- [March 2017](#)
- [December 2016](#)
- [November 2016](#)
- [September 2016](#)
- [August 2016](#)
- [July 2016](#)
- [May 2016](#)
- [January 2016](#)
- [November 2015](#)
- [September 2015](#)
- [August 2015](#)
- [July 2015](#)
- [June 2015](#)
- [May 2015](#)
- [April 2015](#)
- [March 2015](#)
- [February 2015](#)

05/31/2013 · by [cipemploymentteam](#) · in [Business Spotlights](#), [Features](#), [Resources](#), [Success Stories](#) · [4 Comments](#)



Scott and his new ice cream machine

It's not everyday you meet a 23-year-old entrepreneur. And though Scott didn't necessarily set out to become an entrepreneur, which is certainly not to say that he isn't super hard working and driven, sometimes things just come together in the most organic way possible. For Scott, the past few years have been a steady climb toward success, and all of us at CIP couldn't be prouder of seeing him make his own way. After graduating from a transition program in 2001, Scott and his mother toured many programs in the Twin Cities Metro area, looking for an organization that emphasized social

capital and equal-wage employment advocacy. Having graduated from Transition Plus with a Serve Safe certificate, Scott was in a good place to find a job working in the restaurant industry. Working with his employment consultant, and exploring the Discovery Process, Scott landed his first gig a local Minneapolis bakery, and so began his journey in the world of culinary arts. When Scott was ready for a change of scenery, the universe was also on board.

There are a couple of adages that best sum up Scott's career path: "it's who you know" and also "timing is everything." The timing part, because summer was drawing near and Bread and Pickle was on the hunt for a stellar team for the summer season. The "it's who you know" adage stems from a great relationship that was established with the Entrepreneurial powerhouse that is Kim Bartmann. You may not know Kim Bartmann by name, but our guess is that you may be familiar with some of her work if you have lived, or dined out, in the Twin Cities in recent years. Bartmann is the mastermind behind Red Stag Supper Club, Bryant Lake Bowl, Pat's Tap, Gigi's Cafe, Bread & Pickle, Barbette, and the forthcoming Tiny Diner.