

# TOP TOQUES

INSTITUTE OF CULINARY EXCELLENCE

A Success Story of

## *Amanda Vie*

*Graduate of Top Toques  
Institute of Culinary  
Excellence*

Founder and Head Chef of  
**FoodZen**



Meet Amanda, a culinary enthusiast from Toronto, who found her culinary calling in the heart of Kitchener. Born to Jamaican parents, Amanda's culinary journey began out of necessity during her childhood, where she took charge in the kitchen due to her parents' aversion to cooking. Her favorite childhood memories revolve around her favourite recipe, chicken curry with basil.

Inspired by both traditional French cuisine and comfort foods, Amanda's passion for cooking led her to pursue her dreams in the culinary world.

With no prior industry experience, Amanda decided to dive into the culinary realm during the challenging times of COVID. Having previously run her Etsy store selling candles, she craved a business where people actually needed her products.

With more free time on her hands, she took the leap and enrolled in Top Toques' Culinary Management program. Amanda's culinary adventure truly took off when she landed a position at the Arlington Hotel in Paris, ON, where she engaged in batch cooking, plating, and preparing wedding feasts for up to 200 guests.

**“Top Toques has levelled up my culinary skills, enhanced my flavors, and built my confidence.”**

-Amanda Vie

Currently, Amanda is in the process of starting her own personal chef venture, "the comfort dish." With a vision of providing simple and delicious comfort food that customers can enjoy, Amanda will cater to diverse tastes and preferences. She found her true self in cooking and is eagerly anticipating the exciting journey that lies ahead.

Amanda's experience at Top Toques has provided her hands-on cooking experience with invaluable skills and techniques, boosting her confidence and elevating her culinary expertise. Amanda's message to aspiring chefs echoes her enthusiasm and newfound confidence: "Honestly, do it. If you enjoy cooking, there's nothing about culinary school you will hate. It's fun, its learning, it's good food. Top Toques has levelled up my culinary skills, enhanced my flavors, and built my confidence. Now, I know I am a good chef."