

TOP TOQUES

INSTITUTE OF CULINARY EXCELLENCE

A Success Story of

Patrick Laurence

*Graduate of Top Toques
Institute of Culinary
Excellence*

Entrepreneurial
Personal/Private Chef



Born in Trinidad and Tobago, Patrick's journey has been a fascinating evolution. He transitioned from engineering and the oil industry to culinary artistry, inspired by his explorations in Africa. There, he not only savored diverse flavors but also discovered the unity of communal dining. A trusted friend's recognition of his culinary talent led to a chance to lead a Savannah restaurant. In just six months, Patrick's innate dedication earned him a position overseeing a Fort Lauderdale establishment. These exciting culinary experiences pushed Patrick to pursue professional culinary education to help him further his career.

In 2019, Patrick embarked on a transformative journey at Top Toques Institute of Culinary Excellence, enrolling in the Culinary Management program full-time. One of his fondest memories at the institution was the collaborative spirit in the chef's tables and lunches, where they honed their menu planning and teamwork skills. The unwavering support and mentorship they received from the chef instructors played a pivotal role in shaping their career. Even today, he continues to cherish the reassurance that he can turn to his mentors for guidance.

**“The attention from the Chef
Instructors made the difference in
my training”** Patrick Laurence

Currently, Patrick has been fully booked as a Personal/Private Chef, working for a diverse and exciting array of clients. Their clients include former professional golfers, government officials, Broadway personalities, lawyers, basketball players, lawyers, Hollywood stars, and fellow chefs. Patrick has ambitious plans for the future, including opening a high-end bed and breakfast to continue serving his clientele. They aim to incorporate their unique background and traditions into modern culinary offerings.

Their journey from Trinidad & Tobago to Top Toques Institute of Culinary Excellence has not only enriched their culinary skills, but also their future.

**Check out Patrick's Personal Cheffing services at
chefpatricklaurence.com**