

“Come to Top Toques, where you have support every step of the way”
-Vaylene Phillips

Vaylene Phillip's was born in Hollywood, Florida, and raised in Cambridge. Her family sought a better quality of life and education in Canada. Growing up in a family of tradespeople and with a strong Caribbean background, Vaylene was naturally drawn to the culinary arts, with heavy Caribbean influences in her cooking. Her favorite dish, Macaroni Pie, holds a special place in her heart.

Vaylene's love for cooking was ignited early in life when she watched her grandmother in the kitchen at the tender age of seven. Under her grandmother's guidance, she honed her knife skills and developed a deep appreciation for the culinary arts. She went on to earn an academic background in criminology and law & society, but it did not align with her true calling and passion for the in the culinary world.

Shortly after graduating with her law degree, Vaylene had already ventured into the culinary industry by starting her own catering business. While her passion for food was undeniable, the business aspect of running her company proved challenging.

TOP TOQUES

INSTITUTE OF CULINARY EXCELLENCE

A Success Story of

Vaylene Phillips

*Student of Top Toques
Institute of Culinary
Excellence*

Head Chef at The Village of
Riverside Glen, Guelph



Her journey took a significant turn when she became the Head Chef at a Toronto addiction rehab center in 2016. However, she realized she needed formal culinary education to pursue her dream. With recommendations from Chef Destiny Mozer of FoodZen, Vaylene joined Top Toques Institute of Culinary Excellence, where she found incredible support and mentorship. Vaylene enrolled in the Culinary Management program in January 2023, and is still a student with us today.

In the middle of her program, Vaylene secured an incredible job as the Head Chef at The Village of Riverside Glen in Guelph. and has her sights set on becoming a celebrity chef, jet-setting around the globe.

Her experience at Top Toques, guided by dedicated teachers like Chef Elaina and Chef Dean, has not only refined her culinary skills but also instilled in her the importance of teamwork and mentorship. For anyone considering a culinary education, Vaylene's message is clear: "Come to Top Toques, where you have support every step of the way." She encourages aspiring chefs to take the first steps toward their culinary dreams, as Top Toques provides a nurturing environment to turn those dreams into a reality.