

## About Patrick Dunn and InterCourse Chef Services

InterCourse Chef Services offers clients a wealth of culinary expertise and experience spanning 15 years in the culinary industry. Patrick is proud to have worked in many fine dining establishments, including:

- .  
Cilantro
  
- .  
Florentine
  
- .  
The Emerald Lake Lodge and Conference Center, Field, B.C.
  
- .  
The Wildwood Grill and Brewing Company

In addition to fine dining, Patrick has extensive baking, pastry and chocolate making experience:

Bernard  
Callebaut Chocolates  
Brulée  
Bakery

Since 2000, Patrick has been on the roster of chef instructors at The Cookbook Company ([www.cookbookcooks.com](http://www.cookbookcooks.com)), specializing in Thai Cuisine.

He can also be found teaching public and corporate team building classes at The Cooking Room in Red Deer, Alberta.

Patrick also organizes and assists in successful class planning for celebrity chefs and authors, including:

David Adje- Whitecap Books [www.whitecap.ca](http://www.whitecap.ca)  
Anna Olson- Whitecap Books [www.whitecap.ca](http://www.whitecap.ca)  
Hugh  
Carpenter- Ten Speed Press [www.hughcarpenter.com](http://www.hughcarpenter.com).  
Tahera  
Rawji & Whitecap Books [www.taherarawji.com](http://www.taherarawji.com)  
Eric  
Akis & Whitecap Books [www.whitecap.ca](http://www.whitecap.ca)

His strengths and experience also include hands-on cooking classes for large corporations, as well as private in-home cooking classes, which cover topics such as basic and advanced knife skills, thai cooking, aphrodisiac cooking, and kitchen registries for newly engaged couples. He also welcomes new ideas for cooking

classes.

Patrick is a graduate of the Southern Alberta Institute of Technology's Journeyman Cook program, learning Classical French Cuisine (1995).

Patrick also attended Le Cordon Bleu Paris Cooking School in Ottawa, Ontario, graduating from The Pastry Arts Program (1999).