Adrienne Grenier is the executive chef at 3030 Ocean Restaurant in Fort Lauderdale, Florida. She is responsible for menu development, butchering, mentoring the staff, service, ordering, and payroll. “[The best part of my career] is cooking and eating and being able to see hard work pay off,” she says. Adrienne adds that she truly enjoys working with her staff.

Her dedication to culinary arts is evident through her quick rise to the position of executive chef. “I was able to naturally progress as a cook to sous chef, [I’m now an] executive chef of a well-known and respected restaurant.” Adrienne counts her fellow chefs as heroes—people she admires because of their shared culinary passion. She also looks to locally grown products for recipe inspiration.

Adrienne, who in 2006 earned an Associate of Science in Culinary Arts from The Art Institute of Fort Lauderdale, says that her education provided the foundation for her career—and the basics on cooking terminology. She recommends that current students start at the bottom—but at the best restaurant they can find. “Treat every opportunity as a learning experience.”