



CLET LABORDE

From Brazil to France, from the hotel industry to the kitchen...



There are many roads that lead to the chateau de Vivier at the Institut Paul Bocuse, and the road taken by Clet is quite original...

Clet Laborde was born in Brazil 24 years ago. His parents are French so he has a double nationality, French and Brazilian. He grew up in Taubaté, south of San Paulo. After receiving his high school degree, he continued his studies during 4 years in hotel management. At the same time, he earned his living as a barman and he participated in the opening of several bars "for the enjoyment and to help out".

During this program in hotel management, he discovered his passion for cooking and offered his services when the occasions came up. He then decided to participate in the "Gourmet Show" - a local Bocuse d'or - organized by the French chef Laurent Suaudeau. Clet came in fourth in the competition! Chef Suaudeau, who had worked often with Paul Bocuse encouraged Clet to go to France and enroll in the Culinary arts program at IPB.

"I left to visit the school and when I stopped my car in front of the chateau, I immediately knew that it was here where I wanted to study!" Today, Clet is in his second year and he is happy at school and at the Clipper where he lives. He also appreciates the diversities of cultures that are represented in the school: "in a class of 25 students, there are 15 different countries represented!". Generous, he helps out when he can. He participated in the organization and prepared his native pastries for the Brazilian evening which took place the 25 of April 2007. His character is "explosive like a lot of Brazilians", but he learned during his first internship in Paris at Alain Ducasse's Spoon to become organized, react quickly and most importantly, to be patient.

Clet sees himself returning to Brazil in a few years to open a service for special events catering. He wants to create an original concept that will surely be refined during his future travels. Clet wants to see the world and rub up against other cultures which will be for him, the best sources of inspiration.



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