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## **TYLER FLORENCE**

Chef Tyler Florence graduated from the prestigious culinary program at Johnson and Wales University, and moved to New York where he honed his skills under the tutelage of premier chefs like Charlie Palmer, Marta Pulini and Rick Laakonen, ultimately becoming executive chef at Cafeteria.

Tyler is a veteran star of the Food Network. He has starred in such series as *How to Boil Water*, *Food 911* and *Tyler's Ultimate*, as well as *The Great Food Truck Race*, *Food Court Wars* and *America's Best Cook*. In January 2015, he will co-star in *Worst Cooks in America*, where he leads a teams of kitchen-challenged recruits in a grueling culinary boot camp designed to turn them into skilled cooks.

In 2008, Tyler opened his kitchen retail shop, The Tyler Florence Shop, in Mill Valley, California followed by, Tyler Florence Fresh, at San Francisco International Airport.

In 2010, Tyler opened his restaurant, Wayfare Tavern, in San Francisco followed by the historic El Paseo in Mill Valley, March 2011. Tyler was awarded "Restaurateur of the Year" by Wine Enthusiast Magazine in 2011 & earned a three star review from San Francisco restaurant critic, Michael Bauer. He has his own line of award winning wine and an organic baby food company called Sprout in addition to a line of gourmet food products. Tyler has released multiple top-selling cookbooks – most recently: *Tyler Florence Fresh* (Clarkson Potter) and *Tyler Makes Spaghetti* (Harper Collins).

Tyler lives in Mill Valley, California with his wife Tolan and their three children – Miles, Hayden, and Dorothy.

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