



Gordon Ramsay OBE

British Celebrity Chef

"I've had a lot of success; I've had failures, so I learn from the failure."

Gordon Ramsay is a highly renowned British celebrity chef who owns several Michel star awarded restaurants. He is probably best known from the Channel 4 TV series Ramsay's Kitchen Nightmares which proved hugely successful and was awarded a BAFTA.

TOPICS:

- o After Dinner
- o Modern Cooking
- o The Restaurant Business
- o Haute Cuisine
- o Service Excellence
- o Creativity

LANGUAGES:

He presents in English.

PUBLICATIONS:

- 2006 Humble Pie
Gordon Ramsay's Sunday Lunch:
And Other Recipes from the "F
Word"
- 2003 Secrets
- 2001 Just Desserts
- 2000 A Chef for all Seasons
- 1999 Passion for Seafood
- 1996 Passion for Flavour

IN DETAIL:

In 1993, Gordon became chef of the newly opened Aubergine where he won many accolades including two Michelin stars within three years of opening. In 1998 he set up his first wholly owned restaurant, Gordon Ramsay, in Chelsea. Since then he has opened an array of highly established restaurants and has become known as Britain's favourite celebrity chef. Gordon was also asked to direct a group of celebrities towards Michelin standard cooking in the ITV series Hell's Kitchen. He has also appeared in Channel 4's highly acclaimed The F-Word. He is the recipient of a multitude of accolades including an OBE in the New Year's Honours list in 2005. In October 2006 Gordon completed his autobiography, 'Humble Pie' a detailed and honest account of his life both in and out of the kitchen.

WHAT HE OFFERS YOU:

Widely regarded as Britain's best chef, Gordon demonstrates how he has achieved success, fame and celebrity. He offers invaluable insights into the catering industry and lightens the atmosphere with immensely entertaining anecdotes.

HOW HE PRESENTS:

Truly inspiring and amusing Gordon is highly sought after by clients eager to hear first hand the secrets of his tremendous success.