



Anton Mosimann OBE

Founder and Owner of 'Mosimann's'



CSA Celebrity Speakers Ltd

Anton Mosimann is world renowned for his culinary career, having worked throughout Europe, Canada, the Far East and Japan. In 1988, Anton opened his private dining club in London's Belgravia, membership of which is coveted. In 2006, Anton Mosimann was awarded Officer of the National Order of Merit from France and in 2004 he received his OBE.

"Nothing comes solely by chance"

In detail

Anton Mosimann spent his early years in Nidau, near Biel helping his parents run their own restaurant where he developed both a love for food and a desire to become a cook. Anton travelled extensively, gaining international acclaim in Italy, Canada and Japan, until he joined London's Dorchester Hotel where, in 1975, at the age of 28, he became the youngest ever Maître Chef de Cuisine. He stayed at the Dorchester for 13 years and with his skill and energy brought the hotel two Michelin stars.

What he offers you

Drawing upon his experiences both as a top chef and successful businessman, Anton motivates audiences as he explains in detail the driving force behind his remarkable success.

How he presents

A brilliant communicator and teacher, his easy charm and infectious enthusiasm belie a deep-seated determination to set and attain only the highest standards. Anton's addresses are, by nature, motivational and his demonstrations are legendary!

Topics

Nouvelle Cuisine
Teamwork
Entrepreneurship
Motivation

Languages

He presents in English.

Want to know more?

Give us a call or send us an e-mail to find out exactly what he could bring to your event.

How to book him?

Simply phone, fax or e-mail us.

Publications

2001

Mosimann's Naturally Kitchen

1999

Mosimann's Vegetarische Küche

1998

Mosimann's Kulinarische Schweiz

1996

Mosimann's World

1995

Simply Mosimann

Virtually Vegetarian

1993

Veggie Bites

The Essential Mosimann

1991

Anton Mosimann - Naturally!

Cooking with Mosimann