

Michael Caines MBE

Chef and Restaurateur

"One of Britain's most acclaimed chefs"

Michael Caines, MBE, is a truly original British chef, who has created innovative and original dishes which have earned him two Michelin stars and numerous awards and accolades. Michael's career almost ended abruptly when he was involved in a serious car accident which required his right arm to be amputated.

TOPICS:

- Cooking Demonstrations
- Diversity and Inclusion
- Overcoming Adversity
- Inspiration
- Building a Business

LANGUAGES:

He presents in English.

PUBLICATIONS:

2013 Michael Caines At Home

IN DETAIL:

Michael worked at the Grosvenor House Hotel, Park Lane in London, followed by 3 years working under his mentor Raymond Blanc at Manoir aux Quat'Saisons. He then moved to France to study under Bernard Loiseau in Saulieu and Joël Robuchon in Paris. On his return to Britain, he assumed the role of head chef at Gidleigh Park. Michael has appeared regularly on television, on programmes such as BBC 1 Saturday Kitchen, Master chef, Sunday Brunch, The Great British Menu, My Kitchen Rules, and The Great British Bake-off Extra Slice and amongst numerous accolades, cooked in 10 Downing Street for the Prime Minister, received an MBE in 2006 for services to the hospitality industry, and was awarded AA Chef's Chef of the Year in 2007.

WHAT HE OFFERS YOU:

Michael knows first-hand the importance of creating working environments that are accessible to disabled workers. It is more than 20 years ago that he lost his right arm in a car accident. Michael initially feared he wouldn't be able to cook again, but the support and encouragement from his team helped him back into the kitchen, where he went on to earn his second Michelin star.

HOW HE PRESENTS:

Michael's presentations are moving and incredibly inspirational as he shows audiences what it is possible to achieve if you have the drive and determination.

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