



Recognised as one of the best chefs around, Heston Blumenthal is the chef-proprietor of the Fat Duck restaurant in Berkshire. Opened in 1995, it earned its first Michelin star in 1999 and has retained three since 2004. The Fat Duck was voted "Best Restaurant in the World".

TOPICS:

- o Innovation and Creativity
- o Creating an Experience
- o Collaboration
- o Striving for Perfection in All you Do
- o The Restaurant Business
- o Haute Cuisine

LANGUAGES:

He presents in English.

PUBLICATIONS:

2022 Is This a Cookbook?

2009 Further Adventures in Search of

Perfection: Reinventing Kitchen

Classics

2008 The Big Fat Duck Cookbook

2007 The Perfect Marriage: The Art of

Matching Food and Sherry Wines

from Jerez

2006 In Search of Perfection

2005 Formulas for Flavour

2003 More than Cooking

2002 Family Food

IN DETAIL:

Heston's passion for food was kindled at the age of 10 by a family visit to Provence. As a teenager he started to experiment in the kitchen, before taking a day job as a debt-collector with his parents' finance company. In 2002 he was awarded the Good Food Guide's Chef of the Year, the AA Guide's Restaurant of the Year awards and in 2006 an honorary degree from Reading University in recognition of his unique scientific approach to food and outstanding achievements in biosciences. He has since opened three more restaurants in the UK, including the Hinds Head and The Crown at Bray. His first venture in London at the Mandarin Oriental Hyde Park – Dinner by Heston Blumenthal – was named the best restaurant in the world by The Times food critic Giles Coren, and in 2014 it received a second Michelin star.

WHAT HE OFFERS YOU:

Heston is that rarest of creatures in Britain – a totally self-taught chef. But when he entered the profession, he wasn't wholly without training, after all, given the pressures of the modern restaurant business, what could be more useful than a background in kick boxing and debt-collecting?

HOW HE PRESENTS:

An immensely entertaining and inspiring speaker, Heston is highly sought after by clients eager to hear first-hand the secrets of his tremendous success.