



Marco Pierre White is fondly known as "The Godfather of modern cooking" and has been dubbed the first celebrity chef, enfant terrible of the UK. After going into retirement in 1999, he hit our screens in 2007 to take the helm as Head Chef of Hell's Kitchen in the UK.

TOPICS:

- o Creativity & Innovation
- Leadership & Teamwork
- o Service Excellence
- o The Devil in the Kitchen
- Cooking Demonstrations

LANGUAGES:

He presents in English.

PUBLICATIONS:

2015 White Heat 25

2010 Marco Made Easy

2008 Marco Pierre White's Great

British Feast

2007 The Devil in the Kitchen

2006 White Slave: The Autobiography

IN DETAIL:

As well as being a celebrated chef, Marco is a shrewd businessman with an impressive selection of UK and international restaurants. He is recognised by patrons and peers alike for having provided a highly creative and innovative impetus into contemporary international cuisine. He has also mentored several of today's great chefs including Gordon Ramsay and Heston Blumenthal. He began his classical training as a commis under Albert Roux and Michel Roux at Le Gavroche. On completion of his training, he opened Harveys in London, where he won his first Michelin star and was awarded his second in 1988. He was awarded his third Michelin star at the age of 33 – the first British and youngest chef ever to achieve this. Having retired from professional cooking, Marco has also worked as a restaurateur alongside launching his own restaurants.

WHAT HE OFFERS YOU:

Marco shares with audiences the recipe for his own success as well as his enthusiasm and passion about delivering what customers really want. He now uses these skills into delivering exciting presentations, empowering innovative thinking for competitive global success.

HOW HE PRESENTS:

Articulate, charismatic and known for his straight talking manner, Marco's format is a Q&A session which is immensely engaging and deeply personal, enthralling audiences with his powerful messages.