



# Top Chefs: Inside

Some of the most famous chefs are Gino D'Acampo, Anthony Bourdain, Heston Marc Blumenthal, Gordon Ramsay, Julia Child, and more.

These chefs are known for creating outstanding recipes, bringing innovation to the kitchen, and sharing their passion through books, restaurants, and shows.

Each has shaped the culinary world by changing how we cook, present, and even think about food today.

Many people believe that learning from your own mistakes builds character and resilience - and they're right.

But if you want to progress faster, it's best to also learn from the mistakes and, more importantly, the successes of others.

Of course, each person's experiences are unique - influenced by their choices, personality, and circumstances - but if you want to become a chef, having role models to look up to can make a world of difference. In the culinary world, this inspiration is everywhere. The stories of famous chefs worldwide show us what's possible and remind us why we start cooking in the first place.

# Gordon James Ramsay



## Biography

Gordon James Ramsay (born 8 November 1966) is a Scottish celebrity chef, restaurateur, television presenter, and writer. His restaurant group, Gordon Ramsay Restaurants, was founded in 1997 and has been awarded 17 Michelin stars overall and currently holds eight.

His signature restaurant, Restaurant Gordon Ramsay in Chelsea, London, which he founded, has held three Michelin stars since 2001 and is currently run by Chef Matt Abé.

After rising to fame on the British television miniseries Boiling Point in 1999, Ramsay became one of the best-known and most influential chefs in the world.



## Early Life

Gordon James Ramsay was born in Johnstone, Scotland, on 8 November 1966, the son of Helen (née Cosgrove), a nurse, and Gordon James Sr., who worked as a swimming pool manager, welder, and shopkeeper. He has an older sister, a younger brother, and a younger sister. When he was nine years old, he moved with his family to England and grew up in the Bishopton area of Stratford-upon-Avon.

He has described his early life as “hopelessly itinerant” and said his family moved constantly owing to the aspirations and failures of his father, who was an occasionally violent alcoholic; Ramsay described him as a “hard-drinking womaniser”.

## Career

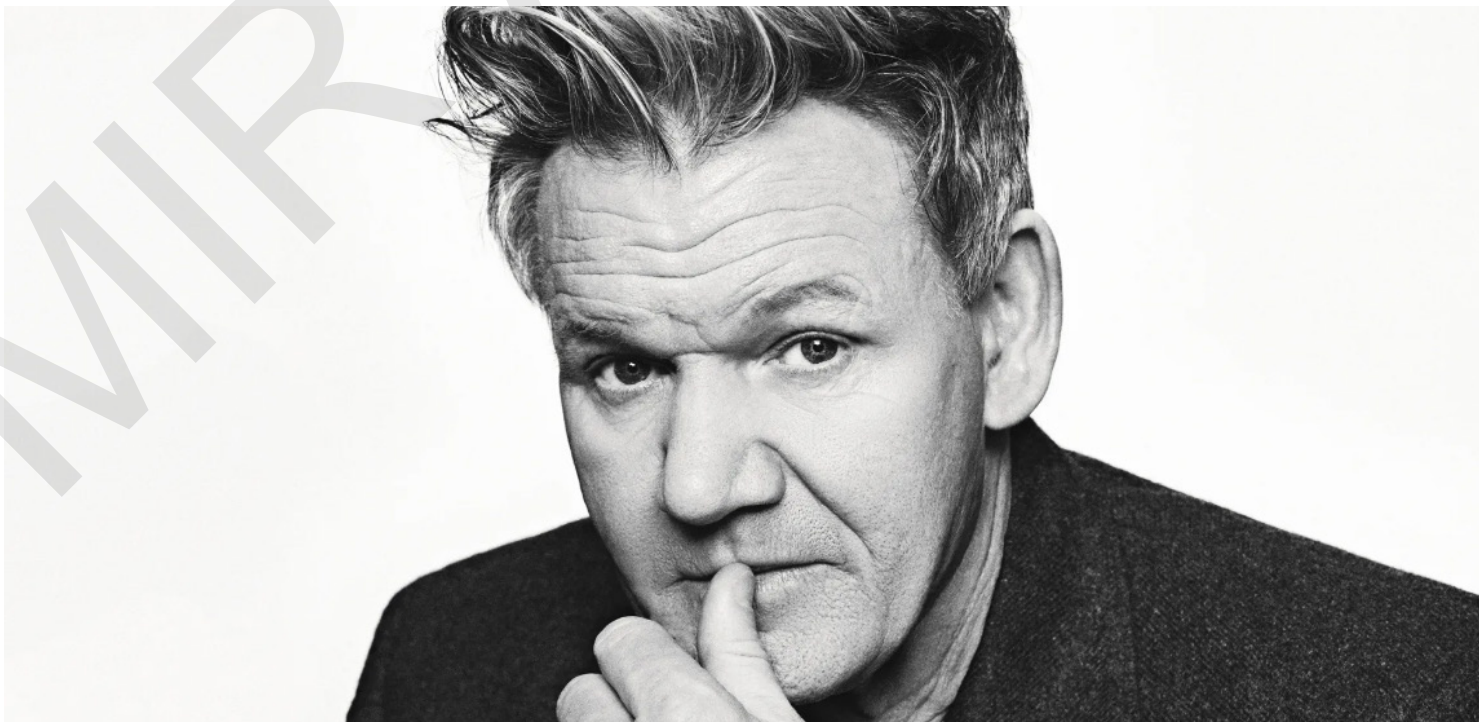
Ramsay's interest in cooking began in his teenage years; rather than be known as “the football player with the gammy knee”, he decided to pay

more serious attention to his culinary education at age 19.

Ramsay enrolled at North Oxfordshire Technical College, sponsored by the Rotarians, to study hotel management. He described his decision to enter catering college as “a complete accident”.

In the mid-1980s, Ramsay worked as a commis chef at the Wroxton House Hotel.

After working at Harveys for two years and ten months, Ramsay, tired of “the rages and the bullying and violence”, decided that the way to further advance his career was to study French cuisine.



# Jamie Oliver



## Biography

Jamie Trevor Oliver MBE OSI (born 27 May 1975) is an English celebrity chef, restaurateur and cookbook author. He is known for his casual approach to cuisine, which has led him to front numerous television shows and open many restaurants.

Oliver reached the public eye when his BBC Two series *The Naked Chef* premiered in 1999. In 2005, he started a campaign, *Feed Me Better*, to introduce schoolchildren to healthier foods, which was later backed by the government. He was the owner of a restaurant chain, Jamie Oliver Restaurant Group, which opened its first restaurant, *Jamie's Italian*, in Oxford in 2008. The chain went into administration in May 2019.

His TED Talk won him the 2010 TED Prize. In June 2003, Oliver was made a Member of the Order of the British Empire for "services to the hospitality industry".



## Early Life

Jamie Trevor Oliver was born and raised in Clavering, Essex. His parents, Trevor and Sally (née Palmer) Oliver, ran a pub/restaurant, the Cricketers, where he practised cooking in the kitchen with his parents. He has a sister, and was educated at Newport Free Grammar School. He left school at the age of 16 with two GCSE qualifications in art and geology and went on to attend Westminster Technical College (now Westminster Kingsway College). He earned a City & Guilds National Vocational Qualification (NVQ) in home economics.

## Career

In 1999, Oliver's BBC Two show *The Naked Chef* debuted, and his cookbook became a best-seller in the United Kingdom. That same year, he was invited to prepare lunch for Prime Minister Tony Blair at 10 Downing Street. After three series of *Naked Chef* programmes (*The Naked Chef*, *Return of the Naked Chef* and *Happy Days with The Naked Chef*) for the BBC, Oliver moved to Channel 4 in 2002. His first Channel 4 series was a documentary, *Jamie's Kitchen*, which began in November 2002, and followed the setting up of *Fifteen* restaurant in London.



# Gino D'Acampo



## Biography

Gennaro Sheffield D'Acampo (born Gennaro D'Acampo; 17 July 1976) is an Italian celebrity chef, television personality, and writer. Based in the United Kingdom, he is best known for his food-focused television shows and cookbooks.

Since 2009, D'Acampo has been a regular chef on the ITV show *This Morning*. He has presented various cookery programmes including *There's No Taste Like Home* (2011), *Let's Do Lunch* (2011–2014), and *Gino's Italian Escape* (2013–2020). In June 2020, it was announced that D'Acampo would be the presenter of the new revival series of *Family Fortunes* on ITV, 18 years after the last series.



## Personal Life

Gino was born on 17 July 1976 at Torre del Greco, Napoli, and was raised on a farm. There was already professional cooking in his family:

his grandfather was a head chef for Costa Cruise Ships.

Gino said that at age 11, he already knew cooking was for him. "When he was 11, he walked into his grandfather's restaurant for the first time and decided that cooking was for him.

In 1990, at the age of 15, he went to Luigi de Medici Catering College. Then he worked at Perignon restaurant in Nice, France, and at the age of 19, he was head chef at Mambo King (owned by the American actor Sylvester Stalone) in Marbella, Spain.

## Career

In 2013, D'Acampo launched a chain of restaurants with his name followed by My Pasta Bar or My Restaurant. His first pasta bar opened

on Fleet Street in July 2013.

There are also restaurants in Leadenhall Market, Bishopsgate, Euston railway station, The Manchester Corn Exchange, Harrogate, Camden Town (Gino D'Acampo My Restaurant)

Since 2013, D'Acampo has presented seven series of Gino's Italian Escape on ITV. A cookery book is released to accompany each series. In 2015 and 2017, D'Acampo toured the UK with a live stage show called Gino's Italian Escape to accompany his television series. He visited cities including Bath, Newcastle and Margate.



# Anthony Bourdain



## Biography

Anthony Michael Bourdain (June 25, 1956 – June 8, 2018) was an American celebrity chef, author and travel documentarian. He starred in programs focusing on the exploration of international culture, cuisine, and the human condition.

Bourdain was a 1978 graduate of the Culinary Institute of America and a veteran of many professional kitchens during his career, which included several years spent as an executive chef at Brasserie Les Halles in Manhattan. Bourdain became a media darling almost overnight. His first food and world-travel television show *A Cook's Tour* ran for 35 episodes on the Food Network in 2002 and 2003. In 2005, he began hosting the Travel Channel's culinary and cultural adventure programs *Anthony Bourdain: No Reservations* (2005–2012) and *The Layover* (2011–2013).

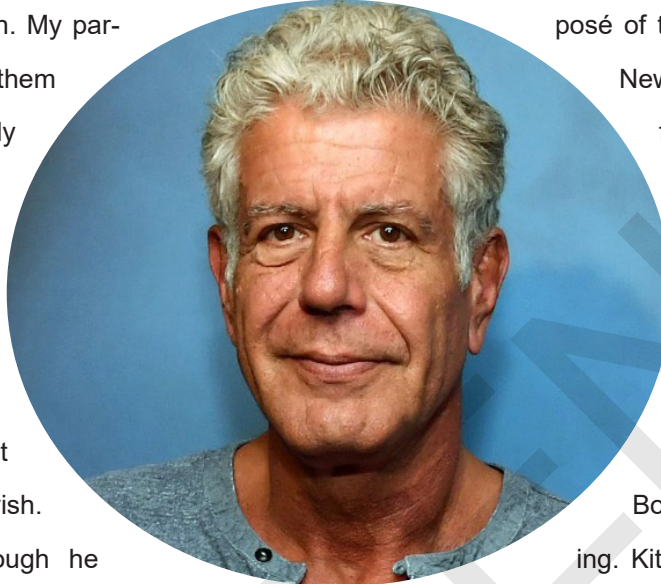


## Early Life

Anthony grew up living with both of his parents and described his childhood in one of his books: "I did not want for love or attention. My parents loved me. Neither of them drank to excess. Nobody beat me. God was never mentioned so I was annoyed by neither church nor any notion of sin or damnation." His father was Catholic of French descent and his mother was Jewish. Bourdain stated that, although he was considered Jewish by halacha's definition, "I've never been in a synagogue. I don't believe in a higher power. But that doesn't make me any less Jewish, I don't think." His family was not religious. He later became an executive for Columbia Records, and Gladys was a staff editor at The New York Times.

## Career

In 1999, while he was working as the executive chef at Brasserie Les Halles, Bourdain published an exposé of the restaurant industry in The New Yorker titled "Don't Eat Before Reading This." The article became something of a cause célèbre, as many of the ugly inner workings of the restaurant world were brought to light to the wider public for the first time via Bourdain's caustically witty writing. Kitchen Confidential established Bourdain as one of the "bad boys" of gastronomic culture, and he parlayed his book's success into a cable-television travel show called A Cook's Tour (2002–03). Bourdain also saw his memoir adapted into a short-lived sitcom (2005–06).



# Dario Cecchini



## Biography

Panzano Arte is Dario Cecchini's life-long dream. He is also the event's proud ambassador.

Dario Cecchini was born in Panzano in Chianti (Tuscany) in 1955. The Cecchis have been butchers from father to son for 8 generations. Dario has a deeply humanist approach to the butcher's trade, which he has raised to an art form. Often described as a "butcher-poet", Dario tirelessly defends the values of craftsmanship and quality.

The family butcher shop plays a central role in the life of Panzano. It has also become a must-see destination for visitors to the region.



## Early Life

Cecchini was basically born into the trade watching his father Tulio don his apron early every morning before heading out to the family butcher shop. He started working at the very young age of sixteen when his parents became ill and passed away, but Dario Cecchini is not your ordinary butcher. "I am not a butcher in the same way as my father and nonno were, I am a contemporary butcher", he says. You may often hear him quoting Dante Alighieri's Divine Comedy or proudly telling the crowd his philosophy on life and death. A warm-hearted man whose passion for his work and the respect for the animals that we eat is evident when you listen to him talk about his life as a butcher and his beloved beef.

## Career

Cecchini gained international renown in 2001 when, after the EU banned the sale of all beef on the bone from cows that are more than one year old, he staged a widely publicized mock funeral for Bistecca. He presented at the MAD Symposium in August 2013 in Copenhagen, to 500 chefs from around the world. He closed his presentation with a recitation of a passage from Dante Alighieri's Inferno. In March 2014, Cecchini was featured in BBC Radio 4's The Food Programme. In the interview, Cecchini described butchery as an ancient art that involved a respect for the animal, and he likened his work to poetry.



# Heston Marc Blumenthal



## Biography

Heston Marc Blumenthal (born 27 May 1966) is an English celebrity chef, TV personality and food writer. His restaurants include the Fat Duck in Bray, Berkshire, a three-Michelin-star restaurant that was named the world's best by the World's 50 Best Restaurants in 2005.

His recipes for triple-cooked chips and soft-centred Scotch eggs have been widely imitated. He has advocated a scientific approach to cooking, for which he has been awarded honorary degrees from the universities of Reading, Bristol and London and made an honorary fellow of the Royal Society of Chemistry.

Blumenthal's public profile was boosted by a number of television series, most notably for Channel 4, as well as a product range for the Waitrose supermarket chain introduced in 2010. Blumenthal also owns Dinner, a two-Michelin-star restaurant in London, and a pub in Bray, the Hind's Head, with one Michelin star.



## Early Life

Heston Marc Blumenthal was born in Shepherd's Bush, London, on 27 May 1966. His surname comes from a great-grandfather from Latvia and means "flowered valley" (or "bloom-dale"), in German. Blumenthal was raised in Paddington, and attended Latymer Upper School in Hammersmith; His interest in cooking began at the age of sixteen on a family holiday to Provence, France, when he was taken to the three-Michelin-starred restaurant L'Oustau de Baumanière. He was inspired by the quality of the food and "the whole multi-sensory experience: the sound of fountains and cicadas, the heady smell of lavender, the sight of the waiters carving lamb at the table".

## Career

In 1995, Blumenthal bought a run-down pub in Bray, Berkshire, the Ringers, and re-opened it as the Fat Duck. It served meals in the style of a French bistro, such as lemon tarts and steak and chips. After four years, the Fat Duck was awarded its first Michelin star in 1999. In 2001, it was awarded a second Michelin star and was named restaurant of the year by the Automobile Association. In 2002, Blumenthal opened a second, short-lived restaurant in Bray, the Riverside Brasserie, selling many of the Fat Duck's earlier dishes at reduced prices. The Guardian critic Jay Rayner gave it a positive review, describing it as "truly stunning value". In 2004, the Fat Duck became the third restaurant in the UK to receive three Michelin stars.



# Bobby Flay



## Biography

Robert William “Bobby” Flay (born December 10, 1964) is an American celebrity chef, food writer, restaurateur, and television personality. Flay is the owner and executive chef of several restaurants and franchises, including Bobby’s Burger Palace, Bobby’s Burgers, and Amalfi.

He has appeared on Food Network since 1995, which won him four Daytime Emmy Awards and a star on the Hollywood Walk of Fame.



## Early Life

Flay was born on December 10, 1964, in New York City, to Bill and Dorothy Barbara (McGuirk) Flay. He is a fourth generation Irish American and was raised Catholic, attending denominational schools. At age 8, Flay asked for an Easy-Bake Oven for Christmas. His father thought that a G.I. Joe would be more appropriate. Despite his father's objections, he received them both. After dropping out of school at age 17, he took a job at Joe Allen, a popular New York restaurant in which his father owned a share. Flay quickly proved his raw talent, and his boss sent him to New York City's French Culinary Institute (now the International Culinary Center), from which he emerged (1993) with an Outstanding Graduate Award.

## Career

Flay branched out into television in 1994, appearing on the Food Network's Iron Chef America, and his frequent appearances on the competitive cooking show earned him the nickname "Iron Chef Flay." Two years later he starred in Grillin' & Chillin'. By the time he launched Boy Meets Grill with Bobby Flay (2003–07) and BBQ with Bobby Flay (2004–06), he had gained a reputation as TV's hottest grill master, an image that continued with Grill It! with Bobby Flay (2008–10) and Bobby Flay's Barbecue Addiction (2011–12). His versatility came to the fore on such shows as Throwdown! with Bobby Flay (2006–11), in which he sought to best expert cooks at their own specialties.



# Julia Child



## Biography

Julia Carolyn Child (née McWilliams;<sup>[2]</sup> August 15, 1912 – August 13, 2004) was an American chef, author, and television personality.

She is recognized for having brought French cuisine to the American public with her debut cookbook, *Mastering the Art of French Cooking*, and her subsequent television programs, the most notable of which was *The French Chef*, which premiered in 1963.



## Early Life

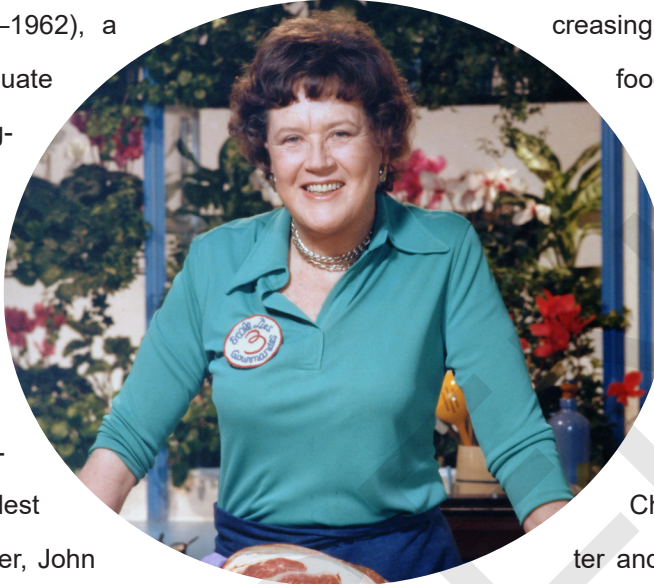
Child was born Julia Carolyn McWilliams in Pasadena, California, on August 15, 1912. Child's father was John McWilliams Jr. (1880–1962), a Princeton University graduate and prominent land manager. Child's mother was Julia Carolyn ("Caro") Weston (1877–1937), a paper-company heiress and daughter of Byron Curtis Weston, a lieutenant governor of Massachusetts. Child was the eldest of three, followed by a brother, John McWilliams III, and sister, Dorothy Cousins.

Child attended Polytechnic School and Westridge School from 4th grade to 9th grade in Pasadena, California. In high school, Child was sent to the Katherine Branson School in Ross, California, which was at the time a boarding school.

## Career

In the mid-1990s, as part of her work with the American Institute of Wine and Food, Child became increasingly concerned about children's food education. She starred in four more series in the 1990s that featured guest chefs: *Cooking with Master Chefs*, *In Julia's Kitchen with Master Chefs*, *Baking with Julia*, and *Julia & Jacques Cooking at Home*. Child's use of ingredients like butter and cream has been questioned by food critics and modern-day nutritionists.

She addressed these criticisms throughout her career, predicting that a "fanatical fear of food" would take over the country's dining habits, and that focusing too much on nutrition takes the pleasure from enjoying food. In a 1990 interview, Child said, "Everybody is overreacting.



# Paula Deen



## Biography

Paula Ann Hiers Deen (born January 19, 1947<sup>[3]</sup>) is an American chef, cookbook author, and TV personality. Deen resides in Savannah, Georgia, where she owns and operates The Lady & Sons restaurant with her sons, Jamie and Bobby Deen.



## Early Life

Deen was born Paula Ann Hiers in Albany, Georgia, the daughter of Corrie A. Hiers (née Paul) and Earl Wayne Hiers Sr. Deen was 19 when her father died unexpectedly aged 40, and her mother died four years later aged 44. Prior to her father's death, Paula, aged 18, married Jimmy Deen and in 1967 they had their first son James ("Jamie"), and in 1970 a second son Robert ("Bobby") was born.

Deen's cooking style had been informed by her grandmother Irene Paul, who had taught her the art of Southern cooking that Deen described as "real farmhouse cooking, the kind that takes all day". Deen tried various enterprises before starting a catering service that she called The Bag Lady, making lunches for office workers, which her sons Jamie and Bobby delivered.

## Career

Following the success of Deen's home-based business she took over the restaurant in the Best Western, Abercorn Street, Savannah in 1991 and called it The Lady. In January 1996, after five years at the Best Western, Deen, together with her sons Jamie and Bobby, opened their own restaurant, The Lady & Sons, in downtown Savannah, on West Congress Street. Deen's relationship with Food Network began in 1999, when a friend introduced her to Gordon Elliott. Elliott took her through the city for a series of Doorknock Dinners episodes. Deen was invited to shoot a pilot named Afternoon Tea in early 2001. Paula's Home Cooking was originally taped in Millbrook, New York at Elliott's home, and later, recorded at Deen's own home in Savannah, Georgia.



# Joël Robuchon



## Biography

Joël Robuchon (7 April 1945 – 6 August 2018) was a French chef and restaurateur. He was named “Chef of the Century” by the guide Gault Millau in 1989, and awarded the Meilleur Ouvrier de France (France’s best worker) in cuisine in 1976. He published several cookbooks, two of which have been translated into English, chaired the committee for the Larousse Gastronomique, and hosted culinary television shows in France. He operated more than a dozen restaurants across Bangkok, Bordeaux, Hong Kong, Las Vegas, London, Macau, Madrid, Monaco, Montreal, Paris, Shanghai, Singapore, Taipei, Tokyo, and New York City. His restaurants have been acclaimed, and in 2018 he held 31 Michelin Guide stars among them, the most any restaurateur has ever held. He is considered to be one of the greatest chefs of all time.



## Early Life

Robuchon was born in 1945 in Poitiers, France, one of four children of a bricklayer. He attended the seminary in Châtillon-sur-Sèvre, Deux-Sèvres, briefly considering a clerical career. In 1960, at the age of 15, he became an apprentice chef at the Relais de Poitiers hotel, starting as a pastry chef. After he turned 21, he joined the apprenticeship Compagnon du Tour de France, enabling him to travel throughout the country, learning a variety of regional techniques. At the age of 29, Robuchon was appointed head chef at the Hôtel Concorde La Fayette, where he managed 90 cooks. In 1976 he won the Meilleur Ouvrier de France for his craftsmanship in culinary arts.

## Career

In 1981, he opened his own restaurant, Jamin, which holds the rare distinction of receiving three Michelin stars in the first three years of existence. In 1984, Jamin was named "Best Restaurant in the World" by the International Herald Tribune. Between 1987 and 1990, he became a regular of cooking shows on French television. In 1995, seeing many of his peers die of stress and heart attacks, Robuchon retired at the age of 50. He subsequently staged a comeback, opening several restaurants bearing his name around the world. He hosted Cuisinez comme un grand chef on TF1 from 1996 to 1999; in 2000, he hosted Bon appétit bien sûr on France 3. He accumulated a total of 31 Michelin Guide stars.

