



# Heston Blumenthal OBE

Celebrity Chef



## CSA CELEBRITY SPEAKERS

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".

**"Heston Blumenthal is a man who has made cooking a science" The Observer**

### 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.

### Topics

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

### Languages

Heston 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

#### 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