

Chef Robert Irvine

Chef Robert Irvine is one of the world's preeminent chefs. He has dedicated his entire professional life cooking for royalty, presidents, and celebrities throughout the world. He has *"the accent of a British gentleman, the physique of a line backer, and the passion of a great culinary artist..."*

Trained with Michele and Albert Roux, former chef to the Rothschild family and owners of the renowned Le Gavroche in London and the Waterside Inn at Bray, Berkshire, England.

Royal Service

- **1981 - Royal Navy**
- **1981-1991 – Executive Chef to the Royal Household**
Sous chef for the wedding of Prince Charles and Diana – assisted in the creation and painting of the Royal Wedding Cake.
- Traveled extensively with Prince Charles and Princess Diana and her Majesty the Queen cooking at all the Royal Palaces as well as the Royal Yacht Britannia. 20+ years traveling the world with the Royal family preparing exceptional cuisine for royalty, presidents, and high-ranking dignitaries on daily and state occasions.
- Robert currently returns to England several times a year to prepare the Queen's Birthday celebrations as well as the New Years Honours List, Horseguard's Parade, Blues and Royals Annual dinner, and the private celebration of Christmas for the Royal Family. He has held this distinction for more than 20 years.

U.S. Service

- Inaugural dinners for Presidents Bush, Clinton, and Bush
- President Reagan's Birthday on the Royal Yacht Britannia
- White House – State Dinner for President Francois Mitterrand
- 200th Anniversary of the White House with six U.S. Presidents in attendance
- White House – Luncheons for Alvaro Velez, President of Columbia; Tony Blair, Prime Minister of the United Kingdom; Ariel Sharon, Prime Minister of Israel
- Continues to maintain the position of Consultant / Chef at the White House for the Military Office
- Resorts International – Consultant for special restaurant concepts for the entire company including the opening of 30+ restaurants

Media and Publications

TV: “Dinner Impossible”

The Food Network – primetime

Books: “*Robert the First*” - published by Harper Collins – release date Sept 2007 – An autobiographical cookbook

Host / Presenter for national / regional food shows including:

- Fretz Kitchen
- Cooking with Paul Dillon
- CNN’s Headline News
- Health Watch with Robin Stoloff
- Discovery Channel
- CBS – Morning Show
- The Travel Channel
- Effortless Gourmet for NBC

Magazines and Publications: Including the following:

- People
- Lifestyle Magazine
- Bon Appetit
- Food Arts
- Philadelphia Enquirer
- Cuizine
- AGA
- Discover Cuisines
- Sante
- Atlantic City Press
- and many more

Awards and Honors:

- Recipient of the James Beard Award 2005-2006
- Certified Executive Chef in the American Culinary Federation
- Chef Professional of LaToque Blanche International
- Recipient of the Chef’s Five Star Diamond Award from the American Academy of Hospitality Sciences 1998-2006
- Recently honored at Carnegie Hall for the Institute of America and American Tasting Institute
- Culinary Director for the Taste of the LPGA
- Trustee of the American Academy Hospitality Science’s Five Star Diamond award, representing all Three-Star Michelin Chefs worldwide

Serves on numerous judging panels and culinary committees throughout the US and Europe

Academy Awards: (Academy of Motion Picture Arts & Science)

Serves on the Board of Directors and is the Executive Chef for the *Children Uniting Nations Oscar Party*. He assembled a team of chefs who included Todd English, Ming Tsai, Rocco Dispirito, Roberta Donna and Guillermo Pernot. LA Times named this event “*the most incredible food and one of the preeminent Oscar night parties.*”

Celebrity Clients

- Oprah Winfrey
- Jamie Foxx
- Charlton Heston
- Wesley Snipes
- Jane Seymour
- Donatella and Gianni Versace
- Angelina Jolie
- Paris Hilton
- Elton John
- Keely & Pierce Brosnan
- Chaka Khan
- Stephen Dorff
- Billy Bob Thornton
- Paula Abdul
- Carlos Santana
- Peter Max
- Wyclef Jean
- and many more

Sports Celebrity Clients

- Larry Brown
- Isaah Thomas
- Wayne Gretzky
- Darius Caspiritus
- NY Nicks
- NY Mets
- Oscar De La Hoya
- Bernard Hopkins
- and many more

Corporate Clients

- Ford Motor Company
- Trump International
- Comcast
- Kraft
- Unilever
- Veterans Association
- LPGA
- Royal Palm Polo
- and many more

****Restaurants:** *Schmooze & Ooze* opening Spring 2008, St. Petersburg, FL

“My passion is to reach beyond inspiration – to be spectacularly creative. What we craft are magnificent sensory memories that last a lifetime. The thrill for me is that tomorrow, we will create even more spectacular lifetime memories - something that touches someone’s senses, including their heart and soul”.

Executive Master Chef Robert Irvine