

Nick Nairn

BIOGRAPHY



Chef, Cook School owner and food campaigner, **Nick Nairn** is in high demand for his cooking skills, as a food consultant, TV presenter and personality and also as a prominent spokesperson on diet and Scottish produce. He uses his integrity, entrepreneurial spirit and talents to spread the word about Scotland's wonderful natural larder and in helping people cook and eat better.

Nick owns, teaches at and bases his business at the acclaimed *Nick Nairn Cook School* on the beautiful shores of the Lake of Menteith, beside where he grew up. He also runs an urban *Cook School* and *Cook Shop* on the cobbled Back Wynd, off Union St in Aberdeen, where he has developed successful 2-hour Quick Cook sessions, as well as longer classes.

Through *Nick Nairn Consulting*, **Nick** produces a successful food range of cereals, bread, biscuits, oatcakes, haggis and black pudding, available in various Scottish supermarkets. *Nick Nairn Consulting* also operates *The Kailyard* restaurant at the Doubletree by Hilton, *Dunblane Hydro*, plus *Native* restaurant in Aberdeen's Hilton Garden Inn.

Nick has published ten cookery books with sales well in excess of 500,000 copies. He appears regularly on television as a food presenter on *Landward* and *The One Show*, and is a regular chef on *Saturday Kitchen*. He became a household name appearing on the much loved *Ready Steady Cook*. His latest TV project, *Paul & Nick's Big Food Trip* with fellow chef and friend Paul Rankin, filmed around the West Coasts of Ireland and Scotland with a third series set in America which aired in March 2015. His other successful BBC television series include *Wild Harvest*, *Wild Harvest 2*, and *Island Harvest*, as well as *Nick Nairn and The Dinner Ladies*, which won a Glenfiddich Award. He has represented Scotland in the finals of *Great British Menu*, ultimately winning the opportunity to cook Scottish venison for the Queen's 80th birthday banquet.

In 2007 Stirling University recognised **Nick's** contributions to Scottish cuisine and his work in promoting healthy eating and awarded him an honorary doctorate.

Nick started his working life travelling the oceans in the Merchant Navy and relished sampling street food all over the world. Returning home to Scotland he tried cooking some of the dishes he'd tasted and found an untapped talent. He taught himself the skills that led to becoming Scotland's youngest Michelin-starred chef in 1991 at his first restaurant, Braeval, in the Trossachs. He went on to open *Nairns* restaurant in Glasgow in 1997 to international acclaim.

In 2012, **Nick** set up The Menteith Group, a campaigning group of food providers, farmers, chefs and others dedicated to improving school meals and food education in Scotland. This has since produced *The Scottish Food Family*, with the same aims but inviting the general population to be a part of the group.

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