

Brian Turner • Biographical Information

Born	Halifax, West Yorkshire, England, 07/05/1946
Lived	Morley, West Yorkshire
School	Morley Grammar School
College	1961-1963 Leeds College of Food Technology
Work	1963-65 - Simpson's in the Strand, London 1965-68 - Savoy Grill 1969-70 - Beau Rivage Palace, Lausanne, Switzerland 1970-71 - Claridge's, London 1971-86 Capital Hotel/Restaurant, London 1986-2001 - Turner's Restaurant, London 2002 - 2005 Brian Turner's Restaurant, Crowne Plaza Hotel, NEC Birmingham (Successfully completed a three year contract) 2001-2003- Foxtrot Oscar (director) 2003 - Aug 2008 Brian Turner Mayfair, Millennium Hotel London Mayfair 2005 -Aug 2008 Turner's Grill, Copthorne Hotel Slough Windsor 2006 - June 2008 Turner's Grill, Copthorne Hotel Birmingham 2011- Turner's Restaurant, Butlins, Bognor Regis
Awards & Accolades	1997 - Caterer & Hotelkeeper 'Catey Chef of the Year' 1997 - Craft Guild of Chefs Special Award 1997 - Wedgwood Award (for outstanding services to hospitality industry) 2001 - Honorary Professor, Thames Valley University 2002 - CBE (for services to tourism and to training in the catering industry) 2003- Nestle Toque d'Or (commitment & dedication to the advancement of young culinary talent) 2004- Caterer & Hotelkeeper 'Special Award' 2004- Yorkshire Life Food & Drink Awards- Ambassadorial Award (in recognition for his tireless promotion of Yorkshire) 2004- Springboard Special Award, Awards for Excellence 2004 2005- Fellowship of the City and Guilds of London Institute (FCGI) 2005- Lifetime Achievement Award, Yorkshire Society 2006- Honorary Doctorate, Leeds University (Met) 2006- British Hospitality Award (for services to the training & development of young people) 2006- Fellowship of the Royal Society for the encouragement of arts 2007- The National Association of Catering Butchers Award for Outstanding Contribution to the British Food Industry 2008- Honorary Doctorate, Sheffield Hallam University 2009- Honorary Apprenticeship Award, Apprenticeship Ambassadors Network 2010- Les Disciples D'Auguste Escoffier 2016- The Yorkshire Powerhouse Business Award (services to industry)

Associations	<p>Royal Academy of Culinary Arts (member since 1987; Chairman '93-'04, President 2004-)</p> <p>UK Skills (main board member 2002-12)</p> <p>Prince's Trust (and in partnership with UK Skills)</p> <p>Bocuse d'or UK President</p> <p>Springboard (Chairman of Futurechef)</p> <p>Heptinstall Awards</p> <p>PM Trust</p> <p>Hospitality Apprenticeship board member</p>
TV	<p>2015- My Life on a Plate, BBC1</p> <p>2014- A Taste of Britain, BBC1</p> <p>2013- Christmas Kitchen, BBC</p> <p>2009- The Alan Titchmarsh Show, ITV</p> <p>2008- UKTV Food Local Food Heroes</p> <p>2008- Daily Cooks Challenge</p> <p>2007- Daily Cooks</p> <p>2007- UKTV Food Local Food Heroes</p> <p>2006- Saturday Cooks!</p> <p>2006- UKTV Local Food Heroes</p> <p>2005- Saturday Kitchen, BBC</p> <p>2003- Great Food Live & Extra</p> <p>1992-2000 - This Morning and 2003-1992-2000 - Food and Drink</p> <p>1992- Ready Steady Cook</p> <p>Anglia – Out to Lunch</p> <p style="padding-left: 2em;">A Yorkshire Pudding</p> <p style="padding-left: 2em;">Recipe for Disaster</p> <p>Carlton Food Network</p> <p style="padding-left: 2em;">Turner's travels</p> <p style="padding-left: 2em;">Chef on a Shoestring</p>
Books	<p>1990 - Campaign for Great British Food (BBC)</p> <p>1995 - Sunday Best, This Morning (Granada)</p> <p>1996/7 & 1997/8 - Out to Lunch (Anglia)</p> <p>1997 - Ready Steady Cook Book #1, with Antony Worrall Thompson (BBC)</p> <p>1997 - The Big Ready Steady Cookbook (BBC)</p> <p>1997 - Grills & Barbecues (Weidenfeld & Nicolson)</p> <p>2000 - A Yorkshire Lad - My Life with Recipes (Hodder Headline)</p> <p>2003 - Brian Turner's Favourite British Recipes, Classic Dishes from Yorkshire Pudding to Spotted Dick (October 2003/Hodder Headline)</p> <p>2003- Ready Steady Cook, The Top 100 recipes by your favourite TV chefs (October 2003/ BBC)</p> <p>2006- Ready Steady Cook, The Ten Minute Cook Book</p> <p>2009- Great British Grub (Headline)</p> <p>2011- A Taste of Summer</p>
Personal Interests	<p>Sport (horse racing, football, rugby, cricket and supporting any English team In competition)</p> <p>Brass band music and opera</p> <p>Travel, including guest cooking in leading international hotels</p>