

KEVIN DUNDON

Kevin Dundon's Biography

Kevin started his career in Dublin, Ireland in a restaurant called The Old Schoolhouse and continued his studies at Dublin College of Catering where he graduated in 1986. He received a scholarship to work in Switzerland and worked in Zurich in a well known restaurant called La Mère Catherine.

From there, Kevin took a position on Wind Star Sails cruise ship on its maiden voyage from Le Havre, France to the Caribbean. His next position was as Sous-Chef in Fairmont Hotels & Resorts Canada where he represented Canada in culinary competitions in the US, Luxembourg and the culinary Olympics. Kevin also completed his Master's Degree in Canada and received honours in Chef de Cuisine in 1992.

Kevin has cooked for many well-known celebrities during his career including the Her Majesty, the Queen, President Bush and Bono. In 1994, Kevin was head-hunted back to Ireland as the Executive Head Chef of the Shelbourne Hotel in Dublin, widely recognised as one of the most prestigious Chef appointments in Ireland.

Over the past few years Kevin has steadily built his media profile and has appeared on numerous TV channels including ESPN Cable, CBC (Live) Canada, RTE (Live) Ireland and No Frontiers Travel Show. In autumn 2002 Kevin featured as Expert Chef on Ask Anna Series by Stopwatch TV for RTE. He is also a regular on Irish radio.

More recently he appeared on the NBC Today show live on St. Patrick's Day while in New York, representing the Face of Irish Food. During summer 2002 Kevin and Dunbrody Cookery School were the main feature for Hip Productions travel series 'Hip World', broadcast in April 2003 on the US Travel Channel. In addition to this Kevin has made a series of appearances at UKTV Food's Great Food Live, BBC 1's Saturday Kitchen and The Today Show.

In 2003 Kevin was contracted by MGM Grand in Las Vegas to be the Signature Chef in their Irish pub/restaurant, The Nine Fine Irishmen, which has since been the recipient of

numerous excellent reviews and awards. Then in 2008 Kevin put his name to their new venture Raglan Road in downtown Disney, Orlando. The following year saw "GREAT FAMILY FOOD" hit the book shops in both hardback and paperback with hugely successful sales. 2010 then saw his third book, simply titled "RECIPIES THAT WORK" get published again with wonderful sales in both Ireland and the UK. 2011 was a very successful year for Kevin whose media profile soared with his role as resident chef of RTE's hugely popular The Afternoon Show every week, the publication of FULL ON IRISH and the launch of his own App "FOR THE LOVE OF FOOD".

In addition to this, Kevin also regularly appears on TV in Florida and New York, US to promote the restaurant. He has also made appearances on Sara's Secret Food Network and Dinner and a Movie on TSB. Though Kevin's media profile continues to flourish, he still remains passionate about his role as a Chef and is Chef/Patron of an Irish Gastro Pub in Disneyland, Orlando called Raglan Road Irish Pub and Restaurant. A second gastro-pub is opening in Disney, California in 2013.

Kevin is also the proud food ambassador for Ireland's leading supermarket "SUPER VALU"