

Date of Birth: July 8, 1949

Place of Birth: Sankt Veit an der Glan, Austria

Brief Bio:

The name Wolfgang Puck is synonymous with the best of restaurant hospitality and the ultimate in all aspects of the culinary arts. The famed chef has built a brand that encompasses three companies: **Wolfgang Puck Fine Dining Group, Wolfgang Puck Catering, and Wolfgang Puck Worldwide, Inc.**

Puck began cooking as a child, at his mother's side. She was a chef in the Austrian town where he was born, and with her encouragement, Wolfgang started his formal training at fourteen years of age. As a young chef he worked in some of France's greatest restaurants, including Maxim's in Paris, the Hotel de Paris in Monaco, and the Michelin 3-starred L'Oustau de Baumanière in Provence. At the age of 24, Wolfgang took the advice of a friend and left Europe for the United States. His first job was at the restaurant La Tour in Indianapolis, where he worked from 1973 to 1975.

In 1975, Wolfgang came to Los Angeles and very quickly garnered the attention of the Hollywood elite as chef of Ma Maison in West Hollywood. His dynamic personality and culinary brilliance that bridged tradition and invention made Ma Maison a magnet for the rich and famous, with Wolfgang as the star attraction. He had an innate understanding of the potential for California cuisine, and was pivotal in its rise to national attention during the late 1970s.

Wolfgang now counts on his resume 27 fine dining restaurants and more than 50 casual restaurants and cafes around the world.

Nominees Qualifications:

- Wolfgang Puck has been a regular guest on ABC's *Good Morning America* since 1986, the year he also produced his first instructional cooking video, *Spago Cooking with Wolfgang Puck*.
- His Emmy Award-winning television series, "*Wolfgang Puck*," debuted on The Food Network in 2000 and aired for five seasons.
- Hell's Kitchen Guest Judge 2011, 2012, 2014, 2015, 2016
- The Next Food Network Star Guest Judge 2011
- Top Chef New York Guest Judge 2011
- Top Chef Las Vegas Guest Judge 2009
- In 2001, the A&E Network featured the life of Wolfgang Puck on their popular *Biography* series.
- Wolfgang has written seven cookbooks including his latest book, "*Wolfgang Puck Makes it Healthy*" which debuted in spring 2014.
- His latest endeavor is the Wolfgang Puck Cooking School which launched in 2016 and offers home cooks a comprehensive and ever-growing online collection of instructional recipes, how-to techniques and more.
- Wolfgang's syndicated newspaper column, "*Wolfgang Puck's Kitchen*," appears in 30 newspapers in the United States and Canada, reaching more than 5.3 million people each week.
- Wolfgang also has made guest appearances on a multitude of television shows including *The Late Show with David Letterman*, *The Tonight Show with Jay Leno*, *The Late Late Show with Craig Ferguson*, *The Ellen De Generes Show*, *Entertainment Tonight*, *E! Entertainment Television*,

Hollywood Squares, Politically Incorrect with Bill Maher, Frasier, The Simpsons, The History Channel, Wheel of Fortune, Las Vegas, Shark and What's My Line.

- HSN - The chef is known to millions of television viewers who see him regularly on Home Shopping Network (HSN), where he demonstrates recipes using his growing line of Wolfgang Puck branded housewares. These include stainless steel cookware, small kitchen electrics such as panini grills, food processors, blenders and electric grills, flatware, cutlery, bakeware, his breakthrough pressure oven and other kitchen gadgets and tools.
- In addition to his branded housewares, Wolfgang Puck's consumer products include a wide range of foods. He launched his first line of frozen food in 1987 to meet his customers' desire to enjoy Spago-quality food at home. Currently available are Wolfgang's All-Natural and Organic Soups and Estate Grown Organic Coffees. Gelson's supermarkets in Southern California offer Wolfgang Puck fresh-packaged foods, and Wolfgang Puck coffee blends which are sold through Amenity Services to hotels, resorts, local market office distribution and websites.

Wolfgang Puck Awards and Honors

- 2016 Bon Appetit Vegas Uncork'd Lifetime Achievement Award
- 2016 CUT Bahrian, Best Restaurant in Middle East
- 2016, 2014 Outstanding Wine Program Nominee, Spago, James Beard Foundation
- 2015 Outstanding Wine Program Finalist, Spago, James Beard Foundation
- 2015 "The World's 15 Best Steak Restaurants" Conde Nast Traveler, CUT at 45 Park Lane
- 2012 Chef of the Year Award, British GQ "Men of the Year" Awards
- 2012 Lifetime Achievement Award, James Beard Foundation
- 2012 Pioneer of American Cuisine, Culinary Institute of America
- 2013, 2012, 2011, 2010 AAA Four Diamond rating, CUT Las Vegas
- 2009 Inductee into Nation's Restaurant News MenuMasters Hall of Fame
- 2008 Outstanding Restaurateur nomination, James Beard Foundation
- 2008 "Chef of the Year" award, Culinary Institute of America
- 2009, 2008 Michelin Guide's Two Star rating, Spago Beverly Hills
- 2009, 2008 Michelin Guide's One Star rating, CUT Beverly Hills
- 2007 Vanguard Award, Spago Beverly Hills, Angeleno magazine
- 2007 Fine Dining Legend Award, Nation's Restaurant News
- 2006 "Restaurant of the Year," CUT, Esquire
- 2005 Outstanding Service Award, Spago Beverly Hills, James Beard Foundation
- 2004 "Keep Memory Alive" Tribute to Wolfgang Puck, Alzheimer's Foundation
- 2003 "Wolfgang Puck" Food Network television program receives Emmy for Best Direction - Service Show
- 2002 "Wolfgang Puck" Food Network television program receives Emmy for Outstanding Service Show
- 2002 Visionary Award, Beverly Hills Chamber of Commerce
- 2000 Best Restaurant, Spago Beverly Hills, Food & Wine magazine
- 1998 Honorary Doctor of Culinary Arts, Johnson & Wales University, Providence, RI
- 1998 Outstanding Chef of the Year, James Beard Foundation
- 1995 Salute to Excellence Award, National Restaurant Association Educational Foundation
- 1994 Outstanding Restaurant of the Year, Spago Hollywood, James Beard Foundation
- 1991 Outstanding Chef of the Year, James Beard Foundation