



TOM KITCHIN



EARLY LIFE

Born on 17th June 1977 in Edinburgh, Scotland, Tom Kitchin grew up with a love of food. From a young age, he enjoyed spending time in the kitchen and learning about the fresh ingredients found in Scotland. His passion for cooking was clear, and it would later shape his career.

LEARNING TO COOK

Tom trained in some of the best kitchens in the world. He worked with famous chefs in France, England, and beyond, learning their techniques and skills. These experiences taught him about high-quality cooking and the importance of using seasonal ingredients.

A RESTAURANT OF HIS OWN

In 2006, Tom opened his own restaurant in Edinburgh called The Kitchin. It quickly became popular for its delicious dishes and focus on Scottish ingredients. The restaurant received a Michelin star just six months after opening, making Tom one of the youngest chefs to achieve this honour.

COOKING PHILOSOPHY

Tom believes in "From Nature to Plate". This means he uses fresh, local ingredients, such as fish, game, and vegetables from Scotland. He respects the natural flavours of food and works hard to create dishes that celebrate his country's produce.

TELEVISION AND BOOKS

In addition to running his restaurant, Tom has appeared on television cooking shows. He enjoys sharing his knowledge and inspiring others to cook. He has also written cookbooks, which include recipes and stories from his journey as a chef.

FAMILY LIFE

Tom is a proud father and enjoys spending time with his family when he is not in the kitchen. He often says that family and food are the two most important things in his life.

A LASTING LEGACY

Tom Kitchin's work has made him one of Scotland's most famous chefs. His dedication to quality and his love for Scottish ingredients continues to inspire food lovers around the world.



FIND OUT MORE...

The Kitchin Facts for Kids

EXAMPLE QUESTIONS:

1. Where and when was Tom Kitchin born?
2. What is the name of Tom Kitchin's restaurant in Edinburgh?
3. What does "From Nature to Plate" mean in Tom's cooking philosophy?
4. How soon after opening did The Kitchin receive a Michelin star?
5. What are two ways Tom shares his love of cooking with others?