

Mark Kempson joins BM as consultant chef

2 years ago



BM is delighted to announce that [Mark Kempson](#), head chef of Michelin-starred Kitchen W8 in London, has joined the team to support the business in a consultant chef capacity.

Mark, who has been at the helm of the Kensington restaurant for 14 of his 26 years in the industry, will support the foodservice group with training, providing stages at the restaurant to its chefs, cooking for clients and fine dining events, judging competitions, and sharing competition guidance and supplier knowledge.

He was introduced to BM by the company's other consultant chef, [Adam Byatt](#), chef-patron of Michelin-starred Trinity restaurant in Clapham, who invited him to be a judge for BM's internal Chef of the Year competition.

Mark mentored the most recent winner of BBC's MasterChef: The Professionals competition, Nikita Pathakji, who at the time was a junior sous chef at Kitchen W8.

Pete Redman, BM's chef director, said: "Mark is one of the most talented chefs in the UK and has an amazing pedigree. Like us, he's passionate about both food and supporting the development of young chefs, so it made total sense to bring him on board.

"To be able to provide our teams with another perspective on Michelin-level dining and training is absolutely amazing. Along with Adam Byatt, this really does bring together a powerhouse of British talent for our teams to benefit from."

Mark Kempson said: "I am thrilled to be joining the BM family in a consultancy role. The company offering and standards align perfectly with my ethos. Development and training of the future generation is very important for our industry. I am excited to be able to share my experience and knowledge with the BM team and future industry leaders."

Before his first head chef role at Kitchen W8, which achieved a Michelin star just one year after opening, Kempson was sous chef with Phil Howard at the two-starred Square in London, where he refined his understanding of using the very best seasonal produce.

He was also previously a sous chef for John Campbell at the Vineyard in Newbury, Berkshire, and part of the team that took the restaurant from one to two Michelin stars.

After three years at Basingstoke College of Technology where he qualified with an HNC Level 4 in Kitchen Management, his first experience of luxury hospitality and fine dining was as a demi chef de partie at Pennyhill Park in Bagshot, Surrey.