

Jack Stein

CHEF DIRECTOR

Jack was born in Cornwall and is the middle son of Rick and Jill Stein's three boys. His passion for food was instilled in him at an early age, influenced by family holidays exploring different cuisines of the world: Australia, India, Thailand and Singapore to name a few.

Starting as a kitchen porter during the school holidays in The Seafood Restaurant in Padstow before moving to front of house, the hospitality industry remained a huge part of Jack's life. He continued to work at the restaurant alongside completing a BSc in Psychology and an MA in Ancient History at Cardiff University.

After studying he returned to The Seafood Restaurant as commis chef before taking the position of sous chef at Rick Stein's Café two years later.

Following this, Jack began to explore his love of travel and world food. He went to Paris to stage at La Régalade, travelled to Australia for an extended stay at Tetsuya's in Sydney, and then staged at Michel Bras the 3 Michelin starred restaurant in Aubrac before going on to explore the Far East and Japan.

Upon his return to Padstow, he re-entered The Seafood Restaurant as sous chef before moving onto a tournant role across the whole company. As head of development for the company, Jack led the installation and introduction of a development kitchen for the business, where new recipes and ingredients are tested.

2010 saw the first of Jack's appearances on TV in Rick Stein's BBC Christmas special, quickly followed by more including Saturday Kitchen with Theo Randall and Spring Kitchen with Tom Kerridge in 2014. Most recently, Jack has filmed a BBC show with Rick Stein in Byzantium.

Jack has been invited to various events to showcase his cooking skills including the BBC Good Food Show, local and national food and drink festivals, as well as appearing as a guest judge for The Roux Scholarship.

In 2013 Jack was promoted to the role of executive chef, overseeing the company's pub, cookery school and restaurants in Cornwall and beyond as well as its brigade of chefs.

In 2017 Jack was promoted to the role of Chef Director. 2017 has also seen Jack launch his own cookery course at our school, where students get to spend a whole day cooking alongside Jack, learning some of his latest recipes. Early on in the year, Jack went over to Western Australia to film his first solo TV Series "Jack Stein: Born to Cook" – shown on SBS and UKTV Food. His debut cookbook, World on a Plate, was published in summer 2018 and this was followed by a second series of Born to Cook and the rather brilliant, Jack Stein: Inside the Box.



Rick Stein