Introducing Judge 1 Luke Tipping - Simpsons 

Luke enrolled at Halesowen catering college. He formed a secure partnership with restaurateur Andreas Antona with working together at The Plough and Harrow in Birmingham, and the pair established and created Simpsons restaurant.

Luke moved on to set up Simpsons in Kenilworth with Andreas, the restaurant achieved a Michelin star in 1994. Ten years later, the team set up a second, larger restaurant in a grade II listed building in Edgbaston, Birmingham.

Within just one year, Simpsons Birmingham had achieved a Michelin star which it maintains today. In 1999, Luke was awarded the first ever Midlands Chef of the Year Award. He received a Professorship of Culinary Arts by University College Birmingham in October 2010, in recognition of his efforts in promoting the next generation of kitchen stars. Luke is always looking for fresh inspiration and only ever uses the very best seasonal produce.

 Luke will be one of our judges for the Chef Stagiaire 2018

