



Robert Oliver.

Height 183 cm

MC / Entertainer Biography

Johnson&Laird

ROBERT OLIVER Chef, Author, Cuisine Ambassador

Robert Oliver is a New Zealand born chef raised in Fiji and Samoa. He has developed restaurants in New York, Miami, Las Vegas and Sydney, "farm-to-table" resorts in the Caribbean and food programmes feeding homeless people and African immigrants in New York City.

Robert is Chef Ambassador for Le Cordon Bleu, New Zealand and the Pacific Islands. With the support of NZ on Air series two is in production for late 2014 screening. Also, he is a feature contributor to the Huffington Post (New York) and to New Western Cuisine (Beijing). Highlighting that he was one of the authors chosen to represent New Zealand at the 2013 Frankfurt Book Fair and between 2011 & 2012 Consulting Chef for NZ Trade & Enterprise (NZTE) in China (based in Shanghai).

Winner: Kea New Zealand 2017 Award winner - contribution to the culinary industry, through the promotion of Pacific culture, and his international humanitarian work.

Winner: "Me'a Kai: The Food and Flavours of the South Pacific" (Random House) BEST COOKBOOK IN THE WORLD 2010 Gourmand World Cookbook Awards, Paris co-authored with Dr. Tracy Berno featuring Fijian photographer Shiri Ram.

Winner: "Mea'ai Samoa: Recipe and Stories from the Heart of Polynesia" (Random House) BEST TV CHEF COOKBOOK IN THE WORLD 2013, Gourmand World Cookbook Awards, Beijing co-authored with Dr. Tracy Berno featuring Fijian photographer Shiri Ram.

Finalist: New York Film & Television Award 2014 in Travel & Tourism (Zoomslide Media & TVNZ) for the television series REAL PASIFIK based on Robert's work and the food culture of the South Pacific played in New Zealand (TVNZ 1) in September - October 2013. A second series is in production for late 2014 screening on TVNZ.

Testimonials.

"We have had the pleasure of securing Robert Oliver as part of our Tasting Panel on New Zealand's first series of "My Kitchen Rules". Not only is he an amazing and supportive team player, with everyone both on and off set, he quite simply has enormous talent. Robert's natural warmth and passion for food and cooking shines through and he is a consummate professional. He also has the ability to succinctly phrase his thoughts to produce the perfect TV grab. I can not speak more highly of how excellent his contributions have been for us. We look forward to the privilege of many years association with Robert Oliver" - Darryl McEwen,

Testimonials continued...

Imagination Television Ltd

"Robert Oliver, has truly identified the "Essence" of Pasifika cuisine. He has allowed our families, celebrate, embrace and illustrate the "Richness" of Pasifika cuisine through the heart and humility of Pasifika people. When one has a willing heart and a genuine belief to allow others to grow then you have met someone who "Dares, Dares to Care, Dares to Dream so others can LIVE" this is Robert Oliver.

" - Beatrice Faumuina, ONZM C. E. O.

"Robert's book connects the imaginative dishes created with the produce from which they originate, to promote what is readily available, for the benefit of the community. "

- Ratu Joni Madraiwiwi, Former Vice President of Fiji

"Robert Oliver takes the Pacific home grown crops and turns them into simple yet delicious meals that transport you to the South Pacific. His artistic abilities make for a tasty culinary experience that supports local communities efforts in sustainability. What could be better! "

- Mariel Hemingway, actor, food writer

"Robert Oliver is one of the small breed of thinking chefs. His innovative way with food combines the ingredients and flavours of the tropics to create a cuisine that is at the same time marvellously contemporary and accessible to all and yet true to the deep bedrock of Robert's South Pacific roots. "

- Jessica Harris, world renowned cookbook author and food historian

"Robert Oliver. has a firm grasp on the food of his homeland, and he has mixed in Caribbean touches with often stunning results. Some of the food is beautifully simple...all of it is outstanding"

on SUVA restaurant, Miami Herald