

Paul Rankin

BIOGRAPHY



Paul Rankin changed the face of culinary Northern Ireland when he opened *Roscoff*, the restaurant that was to become the first to win a *Michelin Star* in the country. In 2018, Paul moved to Scotland and became the Chef/Patron of the famous Stein Inn, in Waternish, Isle of Skye in the Hebrides.

Paul is best known for being one of the longest standing and most successful chefs on *Ready Steady Cook* which regularly pulled in nearly 3 million viewers. Since 2011 **Paul** has presented *Paul and Nick's Big Food Trip,* with fellow chef Nick Nairn, traveling around the coasts of Northern Ireland and Scotland by boat to explore their Ulster-Scots culinary heritage. The third and fourth series were filmed in the USA, following the trail of Ulster-Scots settlers who sailed to the New World three hundred years ago. *Paul and Nick's Big American Food Trip* was shown on UTV and STV as well as internationally including on Asian

Food Channel and Canada's GustoTV. The fifth series, *Paul and Nick's Big Canadian Food Trip*, aired in March 2017 on UTV in Northern Ireland and STV in Scotland.

He has also appeared on *Step up to the Plate (BBC1)*, *Local Food Heroes (UKTV)*, *Saturday Kitchen (BBC1)*, *Ten Mile Menu (ITV1)*, and *Celebrity X Factor (ITV1)* as one of *'The Chefs'*; the group were so popular that they made it to the final stages of the competition. **Paul** has had several of his own series, including *The Rankin Challenge*, which won two coveted *Glenfiddich* awards, and *Gourmet Ireland (BBC1)* which was also transmitted on the *PBS* network in the USA and the accompanying book was published by *KQED* (USA). The series has also been sold to *SBS* in Australia, *TVB* in Hong Kong, *TVNZ* Pacific and *TV2* in New Zealand, and *CBET* Windsor in Canada. In 2013 **Paul** appeared in *Chefs: Put Your Menu Where Your Mouth Is*, and on BBC One's *Pointless Celebrities* in 2014 and 2015. In 2014 he appeared in three episodes of *Win It Cook It* on Channel 4, and as a panellist on BBC Two's *The Great British Bake Off: An Extra Slice*. He is a regular guest chef on BBC One's *Saturday Kitchen*.

As a successful cookery author, **Paul's** books include *New Irish Cookery*, *Dublin Dining*, *Hot Food*, *Gourmet Ireland*, and *Gourmet Ireland Two*, as well as contributions to books for BBC programmes *Ready Steady Cook*, and *Saturday Kitchen*.

In 2005 he was asked to overhaul the menus at a Belfast care home for the elderly and his enthusiasm for this cause has led to him addressing conferences and events for care industry professionals and a *Tonight with Trevor McDonald* special programme for *ITV1* in which **Paul** was heavily featured. **Paul** is an ambassador and consultant for *Sodexo's* education programme, inspiring healthy eating and cookery skills among children in UK schools.

Paul has a range of traditional Irish breads 'Rankin Selection' www.rankinselection.com, launched in 2002 through a partnership with Irwin's Bakery. The phenomenal success of the breads in UK supermarkets inspired **Paul** to develop the brand further, and in 2004 he launched an Irish sausage range, expanding it with partner company Finnebrogue in 2009, and winning a Great Taste Gold award in 2010.

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