



**P R E S S   K I T**

# BIO

Raised in an impoverished family in St. Ann's Parish, Jamaica, Chef Wenford Patrick Simpson began cooking as a young child out of necessity. Known as "Chef Patrick", he recalls his favorite childhood memories being cooking for his younger sister, while he was only ten years of age. From that intrinsic necessity flourished a successful career, as a Corporate and Celebrity Chef serving Jamie Foxx, Taye Diggs, Bill & Hilary Clinton to name a few.

His professional career started as a high school intern at Club Caribbean Hotel where he was offered a job immediately after graduating. Since, he has gone on to work at several resorts across the island including the luxury chain, Sandals allowing him to perfect the Caribbean Flair his cooking is known for. At 17 years old, he took his talents to the seas, working as a Sous Chef for the Royal Caribbean Cruise Line and Disney Cruise lines. After an 11 year career on the seas, in 2000 Simpson became the Executive Chef at upscale Caribbean hotspot Negril Village, a restaurant in New York City's Greenwich Village.

After a myriad of tenures throughout New York City, as their Corporate Executive Chef Simpson now delights customers at B.B. King Blues Club & Grill, and the Highland Ballroom in NYC and their sister property The Howard Theatre in Washington D.C. Living out his motto "team work makes the dream work" he now oversees a staff of 55. Simpson is also the host of TEMPO Network's cooking show Cook-Up with Chef Patrick featuring celebrity guests regularly. Becoming the Corporate Chef for AtServ Club a luxury concierge service assisting high-level clientele, he has no plans of slowing down.

Simpson is now establishing the Simpson Culinary Institute, in hopes to give back to his hometown of Ocho Rios. Paving a way for those inspired to follow a similar career path.

Chef Patrick pushes the boundaries in the kitchen, creating a truly unique dining experience born out of Caribbean spices, Southern cooking and an American flair. Each dish he creates is a work of art, not only in flavor combinations, but on the plate. Known for his mild-mannered approach in the kitchen, he is hailed for drawing out the best in everyone he encounters.





# TIMELINE

**1972**

OCTOBER 14TH,  
PATRICK WENFORD  
SIMPSON IS BORN  
IN CLARENDON  
PARISH, JAMAICA

**1989**

GRADUATED HIGH  
SCHOOL – STARTED  
AT CLUB CARIBBEAN  
HOTEL, RUNAWAY BAY,  
ST ANN

**1989-1996**

ROYAL  
CARIBBEAN  
CRUISES

**1996-1999**

LAUNCHED  
& OPERATES  
FRANCHISE  
FOREVER YOUNG  
CHEMICALS

**1999-2000**

NEW YORK CITY  
BECOMES HOME,  
SIMPSON BECOMES  
THE EXECUTIVE CHEF  
AT NEGRIL  
RESTAURANT

**2000**

NEW YORK CITY  
BECOMES HOME,  
SIMPSON BECOMES  
THE EXECUTIVE CHEF  
AT NEGRIL

**2001**

EXECUTIVE CHEF  
MO-BAY UPTOWN  
RESTAURANT  
IN HARLEM, NYC

**2006**

KITCHEN MANAGER  
RED LOBSTER

**2007**

DINOSAUR BBQ  
(JOB ROLE)

**2007**

SIMPSON JOINS  
B.B. KINGS BLUES  
BAR & GRILL AS  
THE CORPORATE  
EXECUTIVE CHEF

**2015**

A MOTIVATIONAL  
TOUR KICKS OFF

**2016**

COOK UP WITH CHEF  
PATRICK DEBUTS  
ON TEMPO

**2016**

SIMPSON FOOD  
LAUNCHES, FEATURING  
CHEF PATRICK'S  
VERY OWN JERK  
SEASONINGS  
AVAILABLE  
AT VARIOUS  
WESTERN BEEF  
LOCATIONS  
AND KOREAN MARKETS

**2018**

A SERIES OF  
COOKING  
DEMOS DEBUTS  
IN JANUARY  
ON THE COOKING  
CHANNEL

**2018**

THE SIMPSON  
CULINARY  
INSTITUTE OPENS  
IN MARCH,  
IN OCHO RIOS,  
JAMAICA

# COLLABORATIONS

**BLOOMINGDALE'S  
COOKING DEMOS (MULTIPLE)**



**TASTE OF TIMES SQUARE (MULTIPLE)**



**POTATO LATKE FESTIVAL COMPETITION**



**MACY'S CULINARY COUNCIL**



**THE GO GREEN EAST HARLEM  
COOKBOOK BY SCOTT STRINGER  
(FEATURE)**



**THE GRACE JAMAICAN JERK FESTIVAL**





ISLAND INSIDER TV (MULTIPLE)  
WHEREITZAT MAGAZINE  
IFOOD TV  
TASTING PANEL MAGAZINE  
JULIB WEB FEATURE  
SERVICE EXCELLENCE AWARD - ROYAL CARIBBEAN CRUISE LINE  
NBC HOLIDAY MENU SPECIAL APPEARANCE  
TASTE OF EBONY MAGAZINE  
THE GO GREEN EAST HARLEM COOKBOOK (FEATURE)- SCOTT STRINGER  
HARLEM NEWSPAPER  
NY1 NEWS  
PIX11 NEWS

**THE STAR**

**CBS**

**PIX11**

**NY  
1**

**NBC**

**INDUSTRY RULES**  
magazine

**JAMAICA  
OBSERVER**

**TEMPO**

# **AWARDS**



**INDUSTRY LEADERSHIP AWARD FOR SERVICE  
EXCELLENCE - CARIBBEAN AMERICAN, LEADERSHIP FOUNDATION INC.,  
BUSINESS INNOVATORS & GAME CHANGERS AWARDS, 2017**

**CULINARY ARTS LEADERSHIP AWARD - CARIBBEAN AMERICAN,  
LEADERSHIP FOUNDATION INC., 2016**

**THE LEAGUE OF INTERNATIONAL CHEFS ASSOCIATION,  
HONORARY MEMBERSHIP AWARD, 2016**

**NEW YORK STATE ASSEMBLY CERTIFICATE OF MERIT, 2016**



# TESTIMONIALS

HE WORKS WITH A FLAWLESS EXECUTION AND HE WORKS WELL WITH EVERYBODY. IF WE DO HAVE A CHALLENGING CUSTOMER, HE'S WILLING TO GO SEE THAT PERSON. BY THE END OF THE NIGHT, THEY'RE LAUGHING TOGETHER AND HAVING A GREAT TIME. CHEF IS A REAL GENTLEMAN, AN A-CLASS GUY. HE MAKES EVERYONE'S LIFE A LOT EASIER.

CHEF PATRICK IS SUCH AN EASYGOING CHEF. MAYBE IT'S HIS 'CARIBBEAN CHILL' BACKGROUND!  
- SHURETTE PUCKERIN, SERVER

CHEF'S FOOD IS ABSOLUTELY AMAZING. WHAT'S DIFFERENT ABOUT HIM IS THE WAY HE RUNS HIS KITCHEN. HE'S SUCH A MILD-MANNERED CHEF. A LOT OF CHEFS IN THIS BUSINESS HAVE A TEMPERAMENTAL REPUTATION. HE KEEPS IT CALM, AND HE KEEPS HIS TEAM CALM.

I'VE BEEN DOING THIS FOR SO LONG, AND I'VE WORKED WITH A LOT OF CHEFS. HONESTLY, I'VE NEVER SEEN ANYTHING LIKE HIM. - ERIC GODFREY, GENERAL MANAGER

THERE'S SOMETHING ABOUT HIS ENERGY. HE'S A SOULFUL GUY. HE'S FULL OF ENERGY AND IT SHOWS IN HIS DISHES.  
- ANDRE OZUM, ACTOR

WORKING WITH CHEF PATRICK IS SUCH AN EASE. WE HAVE BEEN WORKING TOGETHER ON PRIVATE EVENT CLIENTS FOR 5 YEARS AND I REALLY APPRECIATE HIS KINDNESS, ATTENTION TO DETAIL AND THE LOVE OF WHAT HE DOES COMES THROUGH IN EVERY DISH. HE HAS A GREAT TIME EVERY DAY AND YOU CAN SEE THE JOY IN HIS FOOD, THE WAY THE STAFF LOVES HIM AND IT HELPS THAT HE'S ALWAYS SMILING! - COLLEEN, SPECIAL EVENT MANAGER

# PAST PRESS COVERAGE

## **CHEF WENFORD PATRICK SIMPSON TO LAUNCH CULINARY SCHOOLS IN JAMAICA**

[http://www.jamaicaobserver.com/news/chef-wenford-patrick-simpson-to-launch-culinary-schools-in-jamaica\\_106291?profile=1373](http://www.jamaicaobserver.com/news/chef-wenford-patrick-simpson-to-launch-culinary-schools-in-jamaica_106291?profile=1373)

## **LOCAL CHEF TO OPEN CULINARY SCHOOL IN JAMAICA**

<http://www.caribbeanlifeneews.com/stories/2017/8/cl-wenford-patrick-simpson-helps-kids-2017-08-04-cl.html>

## **JAMAICAN JERK FESTIVAL FEATURES SOME OF THE CARIBBEAN'S BEST**

<http://pix11.com/2017/07/21/jamaican-jerk-festival-shows-off-some-of-the-caribbeans-best-food/>

## **WHAT TO EXPECT FROM NYC'S BIGGEST CELEBRATION OF CARIBBEAN FOOD**

<https://www.twcnews.com/tx/austin/news/2017/07/21/grace-jamaican-jerk-festival-2017-preview-music-celebrity-chef.html>

## **NY 7TH ANNUAL STAGING OF GRACE JAMAICAN JERK FESTIVAL A SUCCESS**

<http://tropicalfete.com/2017/07/29/ny-7th-annual-staging-of-the-grace-jamaican-jerk-festival-a-success/>

## **CHEF WENFORD P. SIMPSON**

<http://industryrules.com/magazine/lifestyle/food-beverage/chef-wenford-p-simpson/>

## **JAMAICAN OVERCOMES POVERTY, BECOMES SUCCESSFUL CHEF**

[http://www.jamaicaobserver.com/news/Jamaican-overcomes-poverty--becomes-successful-chef\\_77309](http://www.jamaicaobserver.com/news/Jamaican-overcomes-poverty--becomes-successful-chef_77309)

## **WENFORD PATRICK SIMPSON CONTINUES MOTIVATION SERIES**

<http://jamaica-gleaner.com/article/news/20170413/wenford-patrick-simpson-continues-motivation-series>



# PAST PRESS COVERAGE – CNT'D

## UPGRADE YOUR MEMORIAL DAY BBQ WITH THESE 5 DISHES

<http://guestofaguest.com/new-york/food/upgrade-your-memorial-day-bbq-with-these-5-dishes&slide=1>

## CHASE AWAY THE WINTER BLUES WITH THESE ISLAND-INSPIRED RECIPES

<http://newyork.cbslocal.com/2017/01/29/island-inspired-recipes/>

## CELEBRITY CHEF WENFORD PATRICK SIMPSON LAUNCHES HIS COOKING SHOW, “COOK-UP WITH CHEF PATRICK” ON TEMPO NETWORKS

<http://www.tastingpanelmag.com/News/Industry-News/2016/Celebrity-Chef-Wenford-Patrick-Simpson-Launches-.aspx#.WYTWucaZO1s>

## MEET CORPORATE EXECUTIVE CHEF FOR B.B. KING BLUES CLUB & GRILL IN NEW YORK

<https://www.caribbeanmagazine.com/single-post/2016/08/23/Meet-Corporate-Executive-Chef-for-BB-King-Blues-Club-Grill-in-New-York---Chef-Wenford-Patrick-Simpson>

## RESIDENT MAGAZINE

<http://resident.com/dining-out-3/>

## CHEF SPOTLIGHT: WENFORD PATRICK SIMPSON OF BB KINGS BLUES CLUB IN NYC

<http://www.broadwayworld.com/bwwfood-wine/article/Chef-Spotlight-Wenford-Patrick-Simpson-of-BB-KINGS-BLUES-CLUB-in-NYC-20170223#>

## GOOD DAY CAFÉ: B.B KING BLUES CLUB & GRILL

<http://www.fox5ny.com/good-day/217386959-video>

## B.B. KINGS NOT JUST FOR MUSIC & TOURIST

<http://t2conline.com/b-b-kings-not-just-for-music-and-tourists/>

**CONTACT, FOLLOW, ENGAGE**

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