



BRITISH ROYAL CHEF
Carolyn Robb

**Former Personal Chef to THR Prince Charles,
Princess Diana, Prince William and Prince Harry**

Carolyn Robb became at the age of 22 the youngest and first female Personal Executive Chef to (the then) Prince of Wales, Lady Diana and their kids.

Before she attended the Tante Marie School of cookery in Surrey and after gaining her diploma in Cordon Bleu Cookery with distinction she moved to Kensington Palace where she began work as chef to TRH The Duke and Duchess of Gloucester. Two years later, in the summer of 1989, Carolyn was offered the position of chef to TRH The Prince and Princess of Wales.

During her career Carolyn cooked for almost all British royals as well as many foreign royals like HM The King of Jordan and Queen Noor, HM Constantine and Queen Anne-Marie of Greece, HM The King and Queen of Spain, HM Queen Beatrix of The Netherlands, HM The King Of Bhutan and many members of the royal families of the UAE, Bahrain, Kuwait and Oman and well as numerous politicians, celebrities and religious leaders.

After 13 years in the Royal Household, Carolyn left and moved to Dubai where she established and implemented consultancy / training programmes in the top hotels, including the famous Burj al Arab Al Maha Desert Resort. Carolyn had regular radio and television slots and wrote several publications. After that, Carolyn took up the full-time position of food editor for "Time Out", which published magazines for both, Dubai and Abu Dhabi. This job entailed reviewing in excess of 50 restaurants a month.

Her -so far four- books became bestsellers in many countries, even in China,

Back in the U.K. she pursued her own career by forming her own company and is available for brand cooperation, product endorsements, advertising and promotions.

A first introduction: <https://anyflip.com/mcke/nizv/>

For more information please contact:

V.I.P. Entertainment & Merchandising GmbH

Poststr. 33, D-20354 Hamburg, Tel. +49 40-440101, info@vip-ag.com