

Hugh Acheson



Instagram: @hughacheson

Bio

Born and raised in Ottawa, Canada, Hugh started cooking at a young age and decided to make it his career after taking a very long time to realize that academics weren't his thing. At age 15, he began working in restaurants after school and learning as much as possible. Today, Acheson's experience includes working under Chef Rob MacDonald where he learned stylized French cuisine, wine, and etiquette at the renowned Henri Burger restaurant in Ottawa, and in San Francisco as the chef de cuisine with Chef Mike Fennelly at Mecca, and later as opening sous chef with famed Chef Gary Danko at his namesake restaurant, where he found a love of the simple, pure and disciplined.



He is the founder of Seed Life Skills, a living, multimedia curriculum built to serve the needs of the modern Family & Consumer Sciences (founded as Home Economics) classroom, emphasizing retainable real life skills with topics including hands-on culinary instruction, conscious consumer economics,

and D.I.Y. design principles.

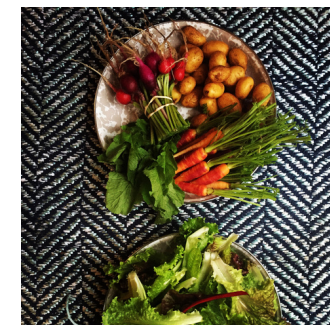
In 2010 Hugh competed on Bravo's Top Chef Masters: Season 3. He returned to the hit show as a judge on Top Chef: Seasons 9 - 13 as well as Top Chef: Duels.

He also hosted Bravo's online complement to Top Chef Masters Season 5, called Battle of the Sous Chefs. He was an "Iron Chef" on Iron Chef Canada, and a lead chef on the Canadian production Wall of Chefs.

Hugh Acheson is the chef/owner/operator numerous restaurants in Georgia as well as Ovide in the Hotel Effie in Florida.

Hugh's cookbook titled A New Turn in the South: Southern Flavors Reinvented for Your Kitchen was published by Clarkson Potter in October 2011 and won the award for Best Cookbook in the field of "American Cooking" by the James Beard Foundation in 2012. He is also the author of Pick a Pickle: 50 Recipes for Pickles, Relishes, and Fermented Snacks, The Broad Fork: Recipes for the Wide World of Vegetables and Fruit, the Chef and the Slow Cooker, and Sous Vide: Better Home Cooking.

Hugh lives in Athens, Georgia, with his two daughters, likes to doodle, cook, read, and work on an old car that can be frustrating at the best of times!.



Work with Hugh

His services include but are not limited to:

Spokesperson & Brand Ambassador Work * Branded TV and Radio Segments * Live Cooking Demos * On Stage Food Events * Sponsored Travel, Events & Brand Promo * Recipe Development * Influencer Event Hosting * Cooking Class Events

For more information or to book Hugh please contact Jordie McTavish at jordie@plutingroup.com or 416-358-6848

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