



### **Executive Chef Scott Simpson**

Scott Simpson's culinary career spans more than twenty years. His education and background include training in Florence, Italy at the Guillian Bugialli's Professional Culinary School and at the Culinary Institute of America in Napa Valley, California, where he trained under such prestigious chefs as Rick Bayless, Roberto Donna, Michael Chiarello, and taught with Master Chef Ferdinand Metz. He has been a member of the Chaîne des Rotisseurs and on the advisory board for several of the country's finest culinary schools such as Le Cordon Bleu. Most recently, he was on the board of the Culinary Federation of Jamaica, in charge of all culinary education programs.



Chef Simpson began his career in California in the 80's as a chef at VICORP Specialty Restaurants in San Diego, California, where he became a corporate training chef for the region. Remaining in California, he joined Mille Fleur in Rancho Sante Fe, ranked as one of ten top French restaurants in the United States. Subsequently, he opened Mille Fleur Brasserie in Palm Desert as executive chef, where he received first place in the U.S. Chef Open Competition in 1990.

That same year, Chef Simpson became part of the Marriott team joining J.W. Marriott Desert Springs Resort & Spa as specialty chef responsible for the development of Ristorante Tuscany, a flagship restaurant at worldwide Marriott properties. He moved on to Quito, Ecuador to open the ninth J.W. Marriott Hotel as executive chef and director of restaurants. In this capacity, he trained Marriott chefs from Buenos Aires, Lima and Panama; performed as an international judge in the Culinary Olympics in Santiago,

Chile; and was actively involved in Mesa de los Chefs culinary organization.

Chef Simpson called Mumbai, India, home while he was executive chef at the Renaissance Hotel & Marriott Lake Chalet Apartments - the largest convention center hotel in the country. There he led a kitchen staff of more than 150 associates and task forced abroad in Thailand and other areas of Asia during his two-year tenure.

In 2003, he transitioned to Desert Ridge Resort, Phoenix, Arizona, and in March 2006 was appointed the new executive chef for the J.W. Marriott Desert Ridge Resort and Spa. There Simpson oversaw the culinary operations for eight restaurant and lounge dining venues at the luxurious 316-acre resort in the Sonoran Desert.

In November 2008 Chef Simpson was selected to be the executive chef to open the West Paces Premier Caribbean Resort, the Solis Palmyra.

He is now thrilled and excited to be in charge of revitalizing the culinary offerings at Swan Terrace and Founders Inn & Spa.