



## Gordon Ramsay

### Biography

Date of Birth [8 November 1966](#), [Glasgow, Scotland, UK](#)

Birth Name Gordon James Ramsay

Height 6' 1½" (1,87 m)

### Mini Bio

Gordon Ramsay was born on November 8, 1966 in Glasgow, Scotland as Gordon James Ramsay. He is known for his work on [Hell's Kitchen](#) (2005), [Kitchen Nightmares](#) (2007) and [The F Word](#) (2005). He has been married to [Tana Ramsay](#) since December 21, 1996. They have four children.

### Spouse

[Tana Ramsay](#) ([21 December](#) 1996 - present) (4 children)

### Trade Mark

Heavy use of bad language in the kitchen

Multi-furrowed forehead

Pencil behind the left ear

Estuary English Accent.

Fiery temper

### Trivia

Celebrity chef

He attended Glasgow Rangers football club's Youth Policy for 3-years during his school holidays. During this time, he played a couple of non-league matches as a trialist.

Has 4 children: [Megan Ramsay](#) (Megan Jane Ramsay) (born 1998), twins [Holly Ramsay](#) (Holly Anna Ramsay) and [Jack Ramsay](#) (Jack Scott Ramsay) (born 2000) and [Mathilda Ramsay](#) (Matilda Elizabeth Ramsay) (born 2002).

Admires fellow chefs [Rick Stein](#) and [Jamie Oliver](#)

He was awarded the O.B.E. (Officer of the Order of the British Empire) in the 2006 New Year's Honours List for his services to culinary arts.

Born in Scotland but moved to England when still a boy and raised there.

Close friends with [David Beckham](#) & [Victoria Beckham](#).

Has size 15 feet, which require all his shoes to be custom-made for him.

Besides cooking, his hobbies include martial arts; he's a real-life black belt.

Is fluent in French.

Is a huge fan of [American Idol](#) (2002) and is sometimes shown being in the audience.

Son-in-law of Chris Hutcheson.

## Personal Quotes

From an early age I understood that cooking was never going to be a job, it's a passion.

I may have a bit of a side to me that enjoys banter but nine times out of ten it is someone else who throws the first punch.

I have to laugh when someone calls me an a\*\*\*\*\*e. I've been called far worse than that.

Some can handle it, and some can't. I'm not interested in the ones who can't.

Tana and I have a great marriage, even though we spend very little time together. The time we have together is quality, rather than quantity.

I'll often say certain things just to motivate people or to get something else out of them. People who work for me, and with me, learn very quickly not to take everything I say at face value.

When you're running a restaurant, you have to change with the times; otherwise, the times will change you.

For me, the primary tell-tale sign that I'm on my kids' bad side is when they refuse their allowance.

I wouldn't resort to cannibalism, never mind if I was starving. I'm just not interested in that.

Even if I were single, I could never maintain a relationship with a vegetarian. Their breath is just too smelly.

You know, I have a rough side. I have a smooth side. But underlining all that is an honest side. I have an earnest desire to get things absolutely right.

There's laziness everywhere, whether it's J.P. Morgan not checking where it's \$2 billion went, or whether it's a waiter taking for granted his 20-per-cent tip so he doesn't have to bust his ass at his table.

I found myself in a very fortunate position at the age of twenty-two, where I got my ass kicked in France and I learned how to cook. And I always say to my young chefs, become vulnerable. Get yourself out of your comfort zone. It's a great learning experience. I think today everyone plays it safe too much.

If they turn around and say, Mr. and Mrs. Ramsay, we're going to upgrade you to the honeymoon suite, decline it. For some bizarre reason everyone thinks it's the most

romantic place. I did a black light search for germs in the honeymoon suite at one of these hotels. I swear to God it was like a galaxy.

The public should have the right at any time to walk into the kitchen and see how the food is being prepared. You go into a dentist's office and you look around and you're so comfortable with the pristineness. Kitchens should be the same way.

[Chastising two Master Chef Contestants for fighting while cooking] We're here to cook and compete. We don't have to love each other, but as individuals we have to at least respect other, in order to work with each other.

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