

Excite the Senses



Celebrity **X** Cruises®

VICE PRESIDENT, CULINARY OPERATIONS

Jacques Van Staden

Jacques Van Staden joined Celebrity Cruises as Vice President of Culinary Operations in 2007. A James Beard Foundation award nominee, Van Staden began his prestigious career in Washington, DC, including a role as sous chef for the legendary Chef Jean-Louis Palladin's restaurant Jean-Louis in the Watergate Hotel.

Born in Pretoria, South Africa, Van Staden's passion for the culinary arts began at an early age. By the age of 11, he was cooking big Sunday meals for his family, and began studying the craft at a local French restaurant at 14 years old. Determined to realize his dreams, Van Staden sold his car to compensate for airfare to North America, where his first professional role at the historic Occidental Grill relocated him to Washington, DC. Van Staden's extensive culinary background includes a variety of dining venues, such as the California-French Citronelle, one of DC's most influential restaurants; noted Las Vegas restaurants Alize and the London Club; and the operation of his own casual Mediterranean establishment, Café Ole.

As Celebrity's Vice President of Culinary Operations, Van Staden oversees all restaurants fleetwide. Praised for his creativity, passion and fresh approach, he has driven the introduction of 11 unique restaurants onboard Celebrity's innovative Solstice Class ships. In 2011, Van Staden authored the content-rich lifestyle book, *Excite the Senses*, an up-close-and-personal look at Celebrity Cruises' dining experience to help guests recreate the artistry and magic presented onboard. *Excite the Senses* features more than 250 signature recipes from Celebrity's award-winning cuisine created by Van Staden and the culinary team, lessons on the art of mixology and wine, and tips on entertaining at home.

Van Staden strives to continue building on Celebrity's rich culinary history by evolving the guest experience to a series of world class restaurant, bar and lounge experiences blending global influences, classic culinary fundamentals and contemporary trends with a keen eye for detail and artistic flair.