“What I always try to instill in my cooks is that you can taste the love that was put into a dish while it was being prepared,” says Amir Nematipour, Banquet Chef at Beverly Wilshire, A Four Seasons Hotel. “To me it is one of the most fundamental points to cook with passion and love, and that really does translate to delicious food."

Born in Amsterdam, Nematipour’s passion for food first began at the age of five when his grandmother exposed him to Persian Cuisine. By the age of 16, with his grandmother’s influence and the varied epicurean landscape of Amsterdam, he knew he wanted to study the culinary arts.

Upon graduating from the International Cooking at the Hoge School Van Amsterdam and HORECA, Nematipour completed his apprenticeship at the Le Meridien Amsterdam which launched him into his career with the prestigious Jumeirah Hotel Groups in Dubai. He quickly moved up the ranks to become Sous Chef of their flagship property, the Jumeirah Beach Hotel. During this time, his passion for culinary continued to blossom and he expanded his repertoire by studying the art of Japanese cuisine extensively.

After 5 successful years in UAE, Nematipour moved his career across the world to California where he would took the role of Executive Sous Chef at Brentwood Country Club and now, Banquet Chef at Beverly Wilshire since early 2017.

Nematipour speaks five languages, and is quickly pursuing the sixth – Spanish. He is actively involved in setting up a non-profit company with a few other Chefs and Restaurateurs in the area to preserve and transport leftover food from hotels and restaurants in Los Angeles to homeless shelters.

With over 18 years of experience in the field, he strives to instill classic techniques to produce an array of fresh seasonal food, while never losing the love and passion behind the plate. “I also try to educate my team that recipes are merely guidelines at best; you need to add the final finishing touch.”