

CHEF PAM

Asia's Best Female Chef 2024

LONDON
SPEAKER
BUREAU



Hailing from Bangkok, Thailand, Chef Pam (“PAM” Pichaya Utharntharm) embodies a rich tapestry of Thai, Chinese, and Australian heritage. Her culinary journey began at a young age, and at 21, she made history as the youngest chef ever to claim victory in the prestigious “Asia Youth Hope Cooking” contest in 2011, an accolade bestowed upon her by Les Disciples d’Escoffier.

In 2012, Chef Pam’s talents garnered further recognition when she was honoured as one of the “The Young Women of The Year 2012” by Her World Magazine. That same year, she made waves once again, clinching the title of first runner-up in the globally renowned “Young Talent 2012” contest, also hosted by Les Disciples d’Escoffier, upon her return to France.

With a plethora of awards and a wealth of experience in fine dining under her belt, Chef Pam set her sights on New York, where she continued her culinary education at The Culinary Institute of America. Graduating with top honours and securing first place in management and culinary studies, she embarked on a remarkable tenure at Jean-Georges. Renowned for its fusion of French, American, and Asian influences, Jean-Georges consistently earned four stars from The New York Times and three Michelin stars.

Under the tutelage of Chef Mark Lapico, Jean-Georges’ esteemed executive chef, Chef Pam honed her skills and refined her culinary artistry to meet the highest standards of excellence. Her dedication and expertise were duly rewarded when she became the youngest and first female chef to receive the Michelin Thailand Opening of the Year Award, alongside a coveted Michelin star for her establishment, Restaurant Potong. Located in the heart of Chinatown in Bangkok, Potong quickly became a culinary sensation, captivating diners with its innovative Thai-Chinese cuisine and degustation concept. Chef Pam’s visionary approach, coupled with her commitment to preserving familial heritage, saw her transform her family’s ancestral pharmacy into a culinary haven amidst the challenges posed by the Covid-19 pandemic.

Chef Pam’s trailblazing achievements continued as she clinched the title of ASIA’s Best Female Chef, solidifying her status as a culinary luminary. Her restaurant, Potong, earned widespread acclaim, securing a place among Asia’s 50 Best Restaurants and making waves on the global stage.

Selected as one of Thailand’s top World-Class Female Chefs and Wine Makers, Chef Pam joined forces with Gastronomists Asia under the Women in Gastronomy (WIG) initiative, led by the esteemed Chef Cristina Bowerman. Through her inspiring performances and empowering narratives, Chef Pam has paved the way for aspiring female chefs, leaving an indelible mark on the culinary landscape of Thailand and beyond. Through her speaking engagements, Chef Pam not only shares her culinary expertise but also inspires others to pursue their passions with dedication and resilience.

Topics

- Asia
- Entrepreneurship
- Innovation
- Motivation
- Women

info@londonspeakerbureau.my +603 2301 0988