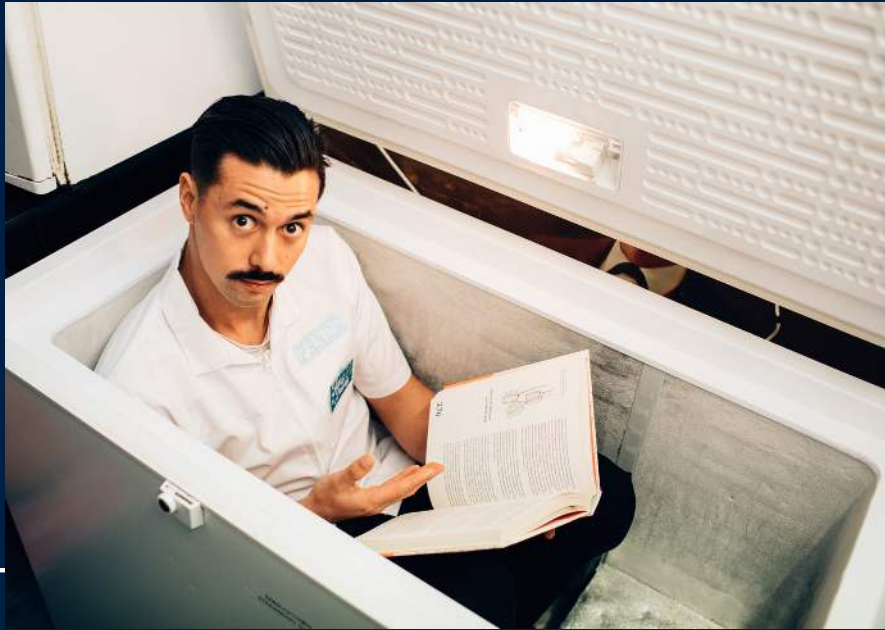


CAMPARI ACADEMY

ABOUT IAIN MCPHERSON



In 2013 Iain opened the world-famous Panda & Sons (No.39 on The Worlds 50 Best Bars list). A couple of years later saw him open the eccentric and playful Hoot The Redeemer to much acclaim.

He obtained his "Science of Ice Cream" degree at the University of Reading. Furthering his expertise, by attending the "Gelato University" in Bologna, Italy. Which led to him creating the brand "Señor Scoop", which is his liquor infused ice cream company in 2015. Basically, he's an overqualified ice cream lover!

In 2017 he joined forces with Joe Russo, who is one half of the 'Russo Brothers' (Directors of Avengers: Infinity War and End Game) in opening a cocktail bar in the Arts District of Los Angeles.

2018 saw him team up with another Scottish bartending stalwart, Kyle Jamieson, in opening Nauticus, which is all about championing Scottish produce.

Iain has always been obsessed with sub-zero temperatures from a young age and created the cocktail technique called "Switching" back in 2018. It was the first significant bar dedicated technique in our industry, for over a decade.

Iain has continued pioneering more freezing techniques. Last year he made another breakthrough and created the technique 'Sous Pression' which is the freezing alternative to 'Sous Vide'. He believes we should be doing more to identify sub-zero temperatures, as an alternative or addition to cooking techniques within the bar industry. Their innovative menu "Transcend", was a Top 4 finalist for Worlds Best Cocktail menu at last years Spirited Awards, at Tales of The Cocktail.

Iain has also been ever present in the "Bar World 100" list, since its inception, which is the top 100 most influential people in the Global drinks industry list. He most recently won the prestigious "Innovator of The Year" at the 2024 CLASS Bar Awards, now winning it 2 years in a row. He is also the current Mixologist of The Year, Bar Magazine Awards.