Mark Jordan is widely acclaimed internationally for his innovative yet honest style that celebrates Jersey's abundance of produce from which he takes his inspiration. During his successful career, Mark has worked with some of the culinary world's leading lights, and it is this experience which has helped him to propel Ocean to its Michelin star status.

Mark decided at school that he would pursue a career as a chef, leaving at 15 for his first job which saw him spend three years with celebrity chef Keith Floyd before meeting Jean Christophe Novelli. Novelli had a profound effect on Mark, inspiring him to create food of a Michelin star standard and introducing him to the best combinations of ingredients which appeal to the five senses of cooking: smell, taste, texture, touch and sight. Mark worked with Novelli on the opening of a new restaurant in Lymington – the Gordleton Mill – before heading to Wales as Head Pastry Chef at Laura Ashley's Llangoed Hall. After a short spell in a similar role at the Michelin-starred Mallory Court Hotel, Mark moved to Rascasse Restaurant in Leeds, again recipient of a Michelin star.

Ambitious to become a Head Chef in his own right, Mark was then approached by Steven Saunders from TV's Ready Steady Cook, who invited him to head up the team at the acclaimed Pink Geranium Restaurant near Cambridge. In Mark's eight years at the helm, the Pink Geranium established a universal reputation as one of East Anglia's finest restaurants. Mark joined The Atlantic Hotel and Ocean Restaurant in July 2004 from Gilpin Lodge near Windermere in The Lake District, having fallen in love with Jersey on his first visit.
Mark is passionate about the use of local, seasonal ingredients and is inspired by the variety and high quality of produce from Jersey's coast and countryside. According to Mark, "Jersey has completely changed my whole view on cooking." This passion, combined with his innovation and dedication to creating exceptional food, saw Ocean Restaurant gain a Michelin star in 2007 which it retains to this day. Also the recipient of four AA Rosettes, Ocean is one of the most highly rated restaurants in the Channel Islands.

In 2011, Mark established the beachside bistro Mark Jordan at the Beach, a joint venture between Patrick and Treena Burke, owners of The Atlantic Hotel, and Mark Jordan and his wife, Magda. With a more relaxed dining style than sister restaurant Ocean, Mark Jordan at the Beach received a Michelin Bib Gourmand within a year of opening, and holds two AA Rosettes, an entry in the Tatler Restaurant Guide 2014 and is recommended by the Good Food Guide.

2011 also saw the publication of Mark's book Ocean Voyage, designed to showcase the dishes featured in Ocean Restaurant. Mark’s celebrity chef status has continued to evolve with regular appearances on BBC One’s Saturday Kitchen. Mark is committed to developing young talent, having worked closely with Highlands College in Jersey. This dedication is seen on a daily basis as he mentors his young brigade and educates them in the provenance of food, creating a close camaraderie among the members of his highly-skilled team.