CHEFS KITCHEN ~~~





SATURDAY 24TH MAY

SUNDAY 25TH MAY

MONDAY 26TH MAY

11.00-11.30

PERRY WAKEMAN - RENNET & RIND & THE WORLD CHEESE AWARDS

Perry runs the sucessful cheese shop Rennet & Rind in Cambridge, is a celebrated expert in the art and skill of maturing cheese, winning the title of Affineur of the Year 2022 & 2023 And World Cheese Judge!

LUKE MATTHEWS - CHEWTON GLEN

Luke Matthews began his culinary journey at Pinocchio's Italian restaurant in Christchurch, where a summer job sparked a lifelong passion. Inspired by his mother's home cooking, he pursued an apprenticeship at 16, followed by work experience at Chewton Glen. In 1993, he joined Chewton Glen as Sous Chef, rising to Executive Head Chef in 2003. Now managing a team of 40, Luke remains driven by the same enthusiasm that began in his teens, reflected in the exceptional dishes he creates today.

ASHLEY MARSH - THE ROYAL ACADEMY OF CULINARY ARTS & ADOPT A SCHOOL KIDS SESSION

The Academy's vision is that every child learns about food in a holistic sense and has the confidence to eat well, be healthy and happy. Their programme helps children to develop healthy eating habits and encourages an enthusiasm and interest in food, cooking, food provenance and sustainability, as well as giving an insight into the hospitality industry.

JAMES GOLDING & YUANYI LI FROM BACCELLO

Yuanyi Li is passionate about Italian wine and unforgettable hospitality, and is thrilled to partner with James for a dynamic demo on pairing bold Piedmont vintages (from my Baccello portfolio) with vibrant cuisine. At Blue Jasmine, he marries Pan-Asian tapas with curated wines, while Baccello brings Italy's finest wines to your table with freshly made cicchetti on a sharing board.

RICHARD BERTINET - BREAD BOSS

Unlock the mystery and pleasures of baking with Richard Bertinet, renowned baker, author, baking teacher, campaigner for "real bread" and acclaimed food champion. A BBC Meastro Chef and Regular on the James Martin Show!

MOHAMMED SABIR AND HOLLY FRIGOT -FROM THE CAPTAINS CLUB CHRISTCHURCH

Head Chef Mohammed Sabbir leads the kitchen at Captain's Club Hotel & Spa with over 15 years of experience, blending seasonal British produce with global influences and his Bangladeshi heritage. Head Pastry Chef Holly Frigot, with 20 years' experience under chefs like Raymond Blanc, creates elegant desserts that reinvent British classics. Together, they champion local ingredients, sustainability, and innovation, making the hotel's riverside restaurant a celebrated destination for refined, flavourful dishes with creative flair.

12.00-12.30

13.30-

14:00

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THUY DIEM PHAM - AUTHOR, AWARD-WINNING CHEF, UNCLE ROGER STAR!

Chef Thuy Diem Pham is a bestselling author and former Head Chef of London's acclaimed The Little Viet Kitchen. Widely regarded as the UK's leading authority on Vietnamese cuisine, she blends restaurant finesse with home-style soul. Thuy shares her passion through cookbooks, consultancy, and judging for The Golden Chopsticks Awards. A Rangemaster and Kamado Joe UK ambassador, she's currently writing her third cookbook and recently appeared in a show with viral sensation Uncle Roger.

ADAM STOCKER - ROCKWATER RESTAURANTS, GROUP HEAD CHEF & CHEF DIRECTOR

James Golding will join Adam Stocker for a fish and shellfish demo - Adam is Group Head Chef at Rockwater, heading up the kitchen teams in both their Branksome and Hove sites, with another site soon to come to Sandbanks later this year. The group have created a vibrant lifestyle and dining concept at their beachside locations, offering both family dining as well as a more refined fish and seafood led restaurant, which includes some of the best ingredients sourced from local waters, local growers and British meats, all under one roof.

15.00-15.30

GLYNN PURNELL - GREAT BRITISH MENU STAR AND MICHELIN STAR CHEF

Often called the 'Yummy Brummie', Glynn Purnell began cooking at 14, gaining experience at the Metropole Hotel before rising through the ranks at Simpson's, where he helped earn a Michelin star. He trained under Gordon Ramsay, Gary Rhodes, and Claude Bosi, and worked with top European chefs. In 2003, he launched Jessica's, earning Birmingham's first Michelin star. He now owns Michelin-starred Purnell's and Purnell's Bistro. Glynn rose to fame on the Great British Menu, winning twice, and has since appeared on Saturday Kitchen, My Kitchen Rules UK, and other shows, becoming a familiar face on British food television.

JAMES GOLDING & ERICKA GOLDING - NOMADIC SPORADIC TUSCAN SESSION

James and Ericka cooking classic dishes from Tuscany showcasing the best produce from their village in Pozzo in Lunigiana - the area is known for it's rich heritage and ancient dishes. They will be talking about their trips to the region, living in Tuscany and about their love for simple Italian food using the best ingredients. James will also be talking about a recent competition where he was crowned truffle king of Rome.

OLIVER BRIAULT FROM MAPLE FROM CANADA

Olivier is an award-winning patisserie and development chef with nearly two decades of experience in the food industry. Born and raised in France, he has a multitude of qualifications in patisserie, chocolaterie and cooking, which led him to cook in several renowned kitchens including a Michelin-starred restaurant and developing recipes for leading British retailer Marks and Spencer's. His passion for patisserie saw him winning 'Best Afternoon Tea' at the Midlands Food and Drink Hospitality Awards for three consecutive years.

MOLLY ROBBINS - AWARD WINNING CAKE MAKER, NETFLIX SHOW - EXTREME CAKE MAKERS

Molly Robbins is a gifted cake artist known for her imaginative designs and expert craftsmanship. Specialising in custom cakes, she transforms client visions into edible art, from playful characters to elegant wedding creations. She starred in four series of Extreme Cake Makers on Channel 4 and Netflix, gaining global recognition. Her innovative techniques and dedication have earned acclaim across the cake world. Molly is currently filming a new American series, continuing to inspire with her creative, visually stunning, and delicious cake designs.

KI-CCHIN SUSHI DEMO WITH OWNER JEFFREY RIVERA

With over 20 years of experience in the Asian culinary industry, Jeffrey has developed and honed his skills in leading a busy & high-performing kitchen and creating exceptional & delightful dishes. He has worked in various high-end restaurants in London and Dorset and is now the proud owner of Ki-cchin Sushi Bar in Bournemouth. His expertise and passion lie in Japanese food, mixing traditional and modern flavours. He is dedicated to continue learning new skills and sharing his talent not just in cooking but also in his techniques to ensure he gives his utmost best for his customers.

16.30 -



















