CHEF'S KITCHEN

WITH JAMES GOLDING, AND FRIENDS

WITH THANKS TO CAPTAIN'S CLUB HOTEL & SPA

	SATURDAY | 23RD MAY	SUNDAY | 24TH MAY	MONDAY | 25TH MAY
11:00 - 11:30	**ASHLEY MARSH - THE ROYAL ACADEMY OF CULINARY ARTS & ADOPT A SCHOOL KIDS SESSION** Ashley Marsh, South East Chef Lecturer for the Royal Academy of Culinary Arts Adopt a School Programme, invites you to explore food in a whole new way. This taste and sensory session is a fun and eye-opening experience for all ages, discovering how we experience flavour and why it matters.	**ASHLEY MARSH - THE ROYAL ACADEMY OF CULINARY ARTS & ADOPT A SCHOOL KIDS SESSION** Good cooking starts with good knife skills. Join Ashley Marsh for an engaging session covering the fundamentals of knife technique. Whether you're a complete beginner or looking to sharpen up, this is a session packed with tips to take straight back to your kitchen.	**ASHLEY MARSH - THE ROYAL ACADEMY OF CULINARY ARTS & ADOPT A SCHOOL KIDS SESSION** Ashley Marsh rounds off the weekend with a showcase of culinary techniques. From prep to plate, this session offers a brilliant insight into the skills and knowledge that underpin great cooking — and the programme inspiring the next generation of chefs.
12:00 - 12:30	**PERRY WAKEMAN - RENNET & RIND & THE WORLD CHEESE AWARDS** Perry runs the much-loved cheese shop Rennet & Rind in Cambridge and knows a thing or two about great cheese. As a two-time Affineur of the Year (2022 & 2023) and World Cheese Judge, come and hear from one of the UK's most respected voices in cheese.	**CYRUS TODIWALA OBE** Cyrus Todiwala OBE is a chef, restaurateur, author and educator with an encyclopaedic knowledge of food history and flavour. He is a regular with James Martin on Saturday Kitchen. Together he and his wife Pervin run four restaurants including the long-running Michelin Bib Gourmand, Café Spice Namasté. A rare opportunity to experience his extraordinary depth of culinary knowledge live at the chef's table.	**JAMES GOLDING & ERICKA GOLDING** The Goldings take to kitchen for the final time this weekend to showcase their creativity and passion for simple bold flavours.
13:30 - 14:00	**RICHARD BERTINET - BREAD BOSS** The Bread Master takes to the stage. A man who truly knows how things rise to the top, Richard Bertinet was named BBC Food Champion of the Year 2010 and is the award-winning author of Crust. An Academician of the Royal Academy of Culinary Arts. Come and join for what is guaranteed to be the best thing since, well, you know the rest.	**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 Maestro Chef and regular on the James Martin Show.	**ADAM STOCKER - ROCKWATER RESTAURANTS, GROUP HEAD CHEF & CHEF DIRECTOR** Adam heads up the kitchen teams across Rockwater's Branksome and Hove sites — with Sandbanks on the horizon — where the focus is on vibrant, relaxed dining driven by the very best local and British ingredients. From the waters and growers on their doorstep to carefully sourced British meats, this is a demo that celebrates what happens when great ingredients meet great cooking.
15:00 - 15:30	**JAMES GOLDING & ERICKA GOLDING** You may have spotted James on Sunday Brunch, but there's plenty more to this chef than TV. From his work at Rockwater to his Nomadic Sporadic project and the Maple from Canada podcast, James brings a wealth of experience and a real passion for ingredients to the chef's table. As Director of Nomadic Sporadic, home economist, and passionate kitchen gardener, Ericka's approach to food is rooted in creativity and a deep love of seasonal, homegrown produce. A demo full of practical inspiration for anyone who loves cooking from the ground up.	**JAMES GOLDING & RIO GOLDING** James returns to the chef's table for a second demo, this time joined by his daughter Rio Golding, a Royal Academy of Culinary Arts apprentice at the prestigious Goring London. A real family affair, this is a wonderful opportunity to see two generations of culinary talent cooking side by side.	**KELVIN MULLINS** As Chef Operations Manager, Kelvin Mullins oversees the wonderfully diverse food offering at The Noisy Lobster — spanning restaurant, bakery, shop, deli, ice cream parlour, coffee cabin, and takeaway hatch — all underpinned by a passion for exceptional British seafood. With a background as Group Head Pastry Chef at the much-loved Pig hotels, Kelvin brings a unique breadth of culinary experience to everything he does. Come and see what's on the menu.
16:30 - 17:00	**JON LILLY** Head of Culinary for Lexington and Elior UK, Jon oversees food across workplace restaurants, premium city hospitality, and independent schools. A 2024 Contract Catering Catey winner and Academician of the Royal Academy of Culinary Arts, he's known for championing better food in everyday spaces, responsible sourcing, and supporting chefs across the country — and has a well-documented love of cheese in all its glorious forms. Jon joins us to celebrate great ingredients, support British producers, and share the joy that good food can bring to any table.	**ASHLEY MARSH & JAMES GOLDING** Join Ashley and James for an in-depth discussion about the Royal Academy of Culinary Arts & Chef Apprentices and how it is inspiring the future of British cooking.	**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.

CHRISTCHURCH FOOD FESTIVAL
23RD - 25TH MAY 2026

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