

THE CHEFS KITCHEN

WELCOME PACK FOR LOCAL CHEFS

JUNE 2ND - JUNE 5TH 2022



THE CHEFS KITCHEN

Welcome to the Christchurch Food Festival and thanks so very much for joining us for what promises to be a very special weekend. The Christchurch Food Festival has been running for over 20 years, it is now run by a small team of experienced event professionals who want to maintain the very special friendly feel that the event has, whilst elevating the quality of food across the festival to make CFF one of the best food festivals in the Country.

This note contains all practical information you should need to help make your time at Christchurch Food Festival run smoothly and be as enjoyable as possible. We really want to thank you for taking time out of your busy schedule over the Jubilee weekend to join us and we hope that you have a really great time. The Chef's Kitchen theatre certainly boasts some of the best views of any kitchen in the UK!



KEY INFORMATION

Event: Christchurch Food Festival

Venue: The Quomps, Quay Rd, Christchurch, Dorset BH23 1BU

Date of Event: Thursday 2nd – Sunday 5th June 2022

Event Website: <https://christchurchfoodfest.co.uk>

Social Media: facebook.com/christchurchfoodfest [Instagram.com/christchurchfoodfestival](https://instagram.com/christchurchfoodfestival)

Key contacts on site:

Event Organiser Sarah Traynor 07803 853625

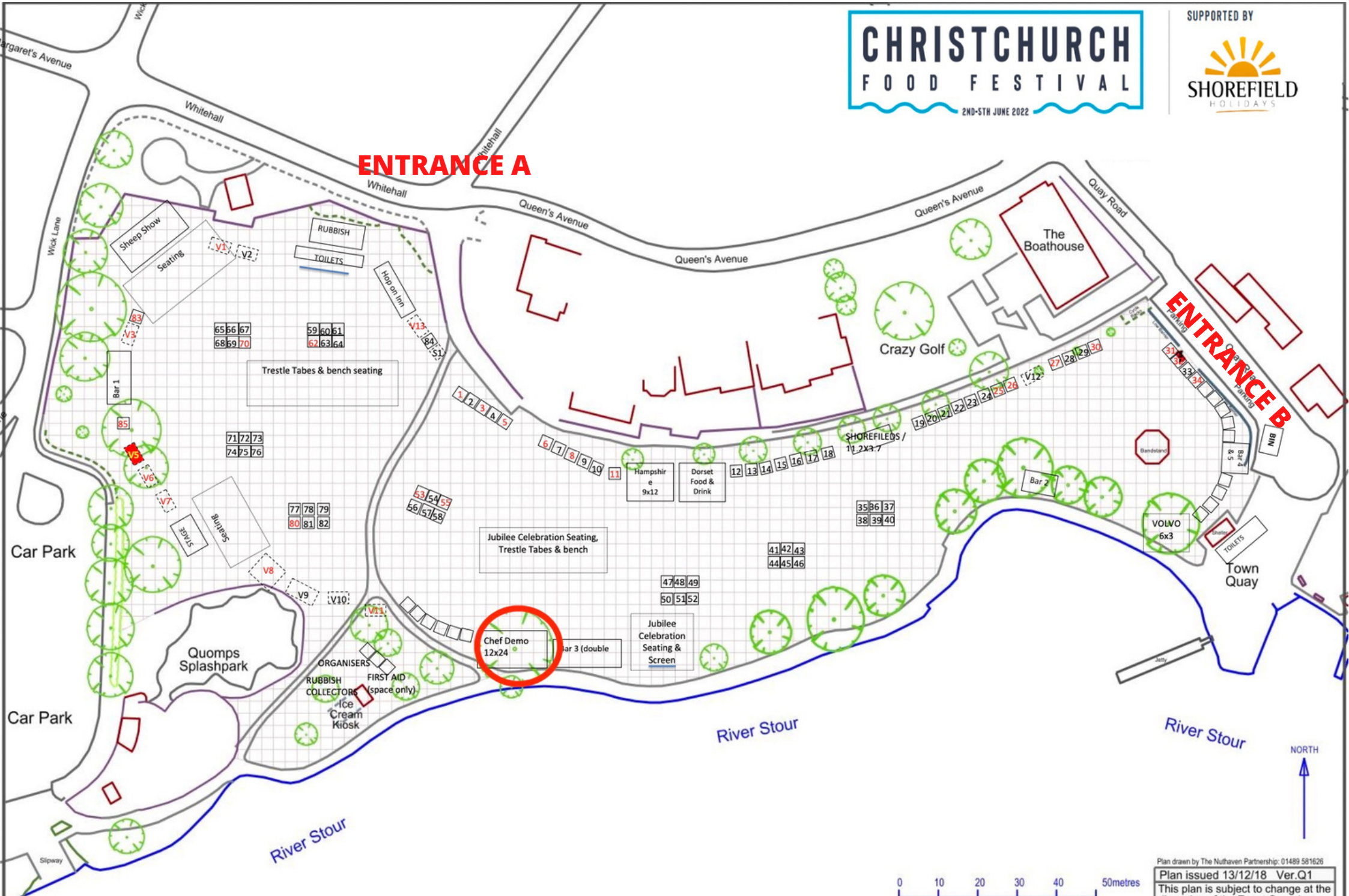
Event Organiser Philip Lowery 07763 314983

Event Organiser Fabio Diu 07793 559985

Chefs Kitchen compere Andrew Dickens 07958 714126

Home Economist Victoria Copley





CHRISTCHURCH FOOD FESTIVAL

2ND-5TH JUNE 2022





Picture above is Entrance A

Badges/Passes –The event is free to enter you will not need any kind of badge or pass to gain entry to the event

- **Chefs Arriving at Christchurch Food Festival**

- We will try to facilitate you being able to get as close to the chefs marque as possible in your car to drop off your kit.
- **There are two main entry points to the event - See Main Map**
- A – The gate has vehicle access to site, but only before event hours, so access from 8.00am - 8.30am and vehicles off by 9.00am
- **Access via gate A** to Christchurch Food Festival site is via the junction of St Margret's Avenue, Queen's Avenue and Whitehall – NOTE permanent one way system in place.
- **Address : The Quomps, BH23 1DE**
- **B- Entry B is via Quay Road** – this road will be manned by security for the whole event preventing vehicle access to Quay Road, the security will be given the names of all chefs and asked to allow you to the suspended parking bays on Quay Road where you can off load your equipment. This route will be accessible to you for the whole event 24 hours.

You cannot park here.

CHEF'S KITCHEN STAGE

Compere – Andrew Dickens will be the main compere on the Chef's Kitchen, Andrew is a great friend of ours and is excited to be comparing this great line up of chefs. Andrew will speak as much or as little as you want him to, he is a true professional.

Victoria Coley – is joining us in the capacity of home economist - she is happy to help you with your prep and setting your ingredients for the stage Ingredients –we will have very basic store cupboard ingredients within the theatre but you will need to bring your own ingredients for your recipes with you.

Appliances/Back of House – within the prep area we have a 4 ring inductions hob, an induction oven, a fridge, washing facilities, prep tables, saucepans, frying pans, bowls, etc. If you need a specialist piece of kit for your recipe then email Sarah at tdevelopments@aol.com and ask if we have it or just bring it yourself.

Front of House - on the stage we will have another 4 ring induction hob, an induction oven, a fridge freezer and hand wash.

Toilets

There are Council toilets on the Quay and we have hired additional hired-in portaloos which are situated by the sheep show and at the end of Quay Road (The Boathouse end of site) have additional hired-in portaloos.

Greenroom

For the first time this year we have a Green Room space for use by chefs during the event open hours. This is situated behind the organiser tents and close to the Chef Kitchen. It will be supplied with refreshments during the show with comfortable furniture for you to relax when you are not on stage out of the glare of the public domain. Obviously please also feel free to wander around the event which I am sure will be appreciated by our visitors and traders.

CHEFS KITCHEN

WITH JAMES GOLDING,
DHRUV BAKER AND FRIENDS

WITH
THANKS TO



CAPTAIN'S CLUB
HOTEL & SPA

THURSDAY 2ND JUNE		FRIDAY 3RD JUNE		SATURDAY 4TH JUNE		SUNDAY 5TH JUNE	
11:00 - 11:30	ANDREW DICKENS Andrew will be presenting the Chef's Kitchen, and is a man of many talents. He is a Presenter, Stage Chef, Actor & Speaker and Guinness World Record Holder...!	JAMES GOLDING Local food hero and highly acclaimed Chef Director of the Pig Hotels, is centre stage this year, inviting his chef friends to cook alongside him in the Chef's Kitchen.	COLIN NASH Relentlessly innovative and one of the most exciting chefs in Dorset, Colin has been racking up awards at the Three Tuns for over 12 years.	JESSE WELLS Jesse is now the driving force behind Terroirs food concept. Delivering global tastes utilising solely British & hyper local & seasonal ingredients, with traceability & sustainability at its core. He preserves the seasons creating a library of flavours to use all year round. Produce is precious to Jesse whereby he ensures every part of every ingredient is embraced to its full on the menu.			
12:00 - 12:30	JAMES GOLDING & DHRUV BAKER The Dynamic Duo and food gurus James & Druv will be cooking up a storm in the Chef's Kitchen, inviting their chef friends to join them on stage to cook, chat and eat!	MASTERCHEF SPECIAL Dhruv Baker won MasterChef in 2010 and has gone on to forge a life in food, working in some of the UK's finest restaurants, opening a gastro pub and launching Tempus Foods, producing award-winning charcuterie made from single breed pigs and ex-dairy British cattle.	RICHARD BERTINET Unlock the mystery and pleasures of baking with Richard Bertinet, renowned baker, author, baking teacher, campaigner for "real bread" and acclaimed food champion.	SAM & SHAUNA With the success of their cult restaurant 'Hang Fire', skill and passion for Southern BBQ, Sam and Shauna are champions of outdoor, sustainable, ethical cooking. They have received a collection of awards and prizes and front their own BBC One series 'Sam & Shauna's Big Cookout'.			
13:30 - 14:00	BRIAN TURNER A regular on our TV screen since the 90's Brian Turner is one of Britain's most well-known chefs. He has worked at, and launched, many renowned restaurants and today is President of the Royal Academy of Culinary Arts and has been awarded a CBE for his services to the catering industry.	SUNDAY BRUNCH REGULARS - JAMES GOLDING & MORGAN MCGLYNN Resident cheese expert on Channel 4's Sunday Brunch and Big Cheese of London's famous The Muswell Hill Cheese Shop and Sunday Brunch regular James Golding will be on stage to talk and cook cheese!	SAM & SHAUNA With the success of their cult restaurant 'Hang Fire', skill and passion for Southern BBQ, Sam and Shauna are champions of outdoor, sustainable, ethical cooking. They have received a collection of awards and prizes and front their own BBC One series 'Sam & Shauna's Big Cookout'.	JAMES GOLDING & THE PIG HOTEL Local food hero and highly acclaimed Chef Director of the Pig Hotels, is centre stage this year, inviting his chef friends to cook alongside him at the Chef's Kitchen.			
15:00 - 15:30	MARK HIX WITH JAMES GOLDING James Golding has invited British Food Legend, bonafide authority on local ingredients and one of the UK's most eminent restaurateurs, to cook with him on stage.	DHRUV BAKER & PERRY WAKEMAN - AFFINEUR OF THE YEAR: CHEESE & CHARCUTERIE Perry is a celebrated expert in the art and skill of maturing cheese, winning the title of Affineur of the Year 2022. Masterchef Dhruv Baker is also a Charcuterie specialist, making award-winning British cured meats. Fermentation is their common language. Join them for an exploration of the world of curing and preserving cheese and meats.	JAMES GOLDING Local food hero and highly acclaimed Chef Director of the Pig Hotels, is centre stage this year, inviting his chef friends to cook alongside him at the Chef's Kitchen.	ANDREW DICKENS Andrew is compering the Chef's Kitchen, and is a man of many talents. He is a Presenter, Stage Chef, Actor & Speaker and Guinness World Record Holder...!			
16:30 - 17:00	DHRUV BAKER Dhruv Baker won MasterChef in 2010 and has gone on to forge a life in food, working in some of the UK's finest restaurants, opening a gastro pub and launching Tempus Foods, producing award-winning charcuterie made from single breed pigs and ex-dairy British cattle.	JAMES FOWLER James is the owner of renowned local restaurants The Larder House, Bodega wine bar, Terroir Tapas and Parlourmentary. He lives and breathes the ethos of supporting local producers and also the provenance of products.	RICHARD BERTINET Unlock the mystery and pleasures of baking with Richard Bertinet, renowned baker, author, baking teacher, campaigner for "real bread" and acclaimed food champion.	CHRISTIAN ØRNER Chef, Chocolatier, and TEDx Speaker, Christian Ørner is based in Poole, Dorset where he is owner and chef of SALT Cø. He specialises in cooking modern French, British, Mediterranean and Scandinavian foods bringing together his Norwegian and British Heritage and his favourite cuisines.			



SPONSORED BY



THE BOATHOUSE

Thursday & Saturday from 8.00pm

We are delighted to invite you to one of these very informal evenings at the Boathouse which is at the other end of the festival site.
Join James Golding & Dhruv Baker for some drinks and something to eat at the end of the day from 8.00pm onwards.
Please could you let us know if you will attend.

Address details:

The Boathouse, Christchurch, BH23 1BU



We would like to thank you for taking part and wish you a fun time at our festival





CONTACT

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