



INFORMATION SHEETS FOR:

Cookery Demonstration Theatre,
Celebrity Chefs, Expert Comperes
and Children's Cookery School

Inspirational - Creative - Entertaining

Tel. 024 76541055 – www.lovefoodroadshow.co.uk

Cookery Demonstration Theatres, Demonstration / TV Chefs and Expert Comperes



“All delivered with passion, flare and professionalism”



From demonstration theatres that have featured at the BBC Good Food Show and national food and drink festivals, to compering Heston Blumenthal on the main stage at Taste of Christmas, we provide flexible cost effective solutions for your cookery demonstration theatre needs. We have worked with Michelin starred, top name celebrity chefs as well as local chefs, and without exception we pride ourselves in delivering the highest levels of service and satisfaction. As an organisation we have an extensive range of equipment and skills to deliver a first class service at remarkably



competitive prices. Through hard work and commitment we have been fortunate enough to supply equipment, expert demonstration chefs and comperes at major events across the UK. Whether it is a regional or local food festival or a major national event, we have the knowledge and skills to provide you with cost effective solutions for all your cookery demonstration needs.

Remember flexibility is the key – you can use our equipment with your chefs, our chefs with your equipment or any combination that works for you.

Flexibility and Versatility



As well as our corporate clients, 2009 and 2010 saw us working extensively with a number of national government campaigns including: Love Food Hate Waste – helping to reduce food waste, and Change for Life – helping to promote healthy eating. This was a fantastic opportunity to work in all sorts of challenging environments from supermarket car parks and housing estates, to country parks, shopping centres, marquees, schools and even a number next to the elephant compound at Chester Zoo!

Services we can provide include:

- Comprehensive audio visual facilities
- In-house celebrity chefs and specialised expert demonstration chefs
- A diverse range of kitchens/ demonstration theatres
- Back stage facilities
- Home economist
- Compere and hosting
- Versatile and flexible solutions



If you choose the marquee set, the mobile trailers or a bespoke package we are completely self-contained. Equipped with generator, flat screen monitors, audience seating, running water, refrigeration and full wash-up facilities, the versatility of the road shows we provide means we can tailor a package to suit your requirements.

Demonstrations can take the form of half hour sessions that are repeated throughout the day, or a continuous series of punchy ten minute demonstrations designed for locations with a more transient passing trade, such as supermarket frontages. The important factor is that we have the experience to adapt instantly to changing circumstances and to individual client requirements.

KITCHEN DEMONSTRATION THEATRES

The following pages contain a snap shot of the some of the demonstration theatres that we have available and details of the Children's Cookery School



MARTINI

Any time, any place, anywhere!

This is one of the most popular setups that has featured at BBC GOOD FOOD SHOW 2010 - Tasting Beers Live in 2010. This is extremely versatile and offers ample branding opportunities

MARILYN

Style and quality

When real impact is required the Elegance set-up always exceeds expectations. It is ideal for an outside broadcast situation when you need to offer a real studio feel.





DAISY

Brand this set-up any way you want. She's loyal and loving to your brand, and will always give you what you want. Comes complete with or without marquee.

RONALDO

Quick, easy and versatile.

Ideal when you need maximum impact and time is an issue. This set-up can be used indoors or outdoors.





NORMAN

Ideal for tight budgets and small spaces. This set-up is cost effective and requires no electric.

AL (Fresco)

Outside demonstration theatre. This set-up is ideal for use at all outdoor venues – The image opposite was taken at a County show



Head Demonstration Chef - Richard Fox



Richard Fox is a TV chef and beer expert personality. He has had his own beer and food show on **BBC 1 | Look North** and was a regular chef on **BBC 2's Food Poker**. He is also the regular beer chef on **The Food Channel's Market Kitchen**.

Richard Fox has been talking, demonstrating and presenting at beer events around the world for the last few years. His lively and inspirational style makes him a show favourite. His TV and media work in the field of beer and food have brought critical acclaim.



His first book, ***The Food and Beer Cook Book*** was published by Senate in 2006, and was also launched in Australia by Marshal Cavendish. **Channel 4** then commissioned a three part series based on Richard's beer and pub exploits with Men Behaving Badly star, Neil Morrissey. He was also co-presenter with Neil Morrissey for an **ITV series**, which saw the dynamic duo travelling across Africa.

He has appeared on **UKTV Food**, **Saturday Cooks** on ITV and **The Good Food Show** on **BBC Radio 4**, to name but a few. Richard is currently touring the UK performing cooking demonstrations for the Love Food Hate Waste campaign.



Richard Fox
The Beer Chef



Richard's cooking demonstrations are a masterclass in cooking with beer.

Events of Excellence Ltd

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Children's Cookery School



The Love Food Children's Cookery School - Great Family Fun



This popular attraction offers children the chance to really get excited about food and cooking. Children of all ages have the opportunity to experiment, play and learn. They can discover where the food comes from and how to combine basic ingredients to create delicious dishes.

The children have an amazing time creating recipes from scratch and can take their creations home to share with family. This approach allows children of all ages to feel like a real chef and offers a

wonderful first insight into the fun and healthy world of home cooking. Aprons and chef's hats are all provided and after they have washed their hands the fun begins.

Each event is individually tailored to the client's requirements and sessions normally last approximately 40 minutes. Our qualified and experienced teams can provide this style of event for groups as small as 10 or for entire primary schools.



**For more information on anything detailed in this document please contact
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or visit www.lovefoodroadshow.co.uk**