

BBC Good Food Show Scotland!

Wednesday 3 September, 2014

This year the BBC Good Food Show Scotland returns to the SECC in Glasgow, with an unrivalled line up of chefs and celebs cooking live on the Supertheatre making it the perfect day out for all food lovers.

Mary Berry CBE is the doyenne of family cookery, specialising in Aga cookery and cakes and desserts. Her television career has spanned more than four decades, and she has written over 40 best-selling cookery books. Her newest book, *Mary Berry Cooks the Perfect* is set to be released in September and she will be demonstrating recipes from the book at the BBC Good Food Shows.

Best-selling author **Paul Hollywood** turned his hand to baking in the family business then went onto become head baker at some of the most exclusive hotels, including The Dorchester, gaining a reputation as an innovator and one of the country's finest artisan bakers.

Writer, restaurateur, and TV personality, **John Torode** is credited as one of the main players in introducing Australasian food to the UK in the mid-1990s. The hugely popular and influential figure on the UK culinary circuit is best known as the straight-talking co-host and judge of BBC1's *MasterChef* franchise, and his recent UKTV series *John Torode's Australia* was a huge hit.

Known as Scotland's youngest Michelin starred chef, **Tom Kitchin** achieved his star aged only 29. Since then he has become a well-known face on television, appearing on BBC's *Saturday Kitchen* and the successful series, *The Great British Menu* including many more. He has also appeared on as a judge on *MasterChef* and is a regular and favourite at the BBC Good Food Shows.

James Martin is a familiar face in living rooms across the nation. His culinary skills have led him to present many television programmes, write multiple books and open several restaurants. James' message about food has always been the same – he has been passionate about celebrating British food, using the best ingredients possible and creating simple, delicious recipes accessible to all. When asked about the show James commented saying '*Join me in gourmet Glasgow as the BBC Good Food Show comes to life, bringing its fantastic mix of seasonal inspiration, local produce and live demonstrations from me and other incredible chefs and friends from the food world. If you're as passionate as me about all things food you'll love a day out at the show full of discoveries, from specialist ingredients and artisan producers to the latest gadgets and equipment for your kitchen.*'

Ends

For more information, interviews and competitions please contact flo.simpson@riverstreetevents.co.uk or call 020 3405 4286 for more information.

Advance ticket prices start at £19.25 and please check the website for more details.

bbcgoodfoodshowscotland.com

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Flo Simpson PR & Promotions Manager
River Street Events
Tel main: 020 3405 4286 / Fax: 020 8977 9386
E-mail: flo.simpson@riverstreetevents.co.uk
www.bbcgoodfoodshow.com

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Company Contact:

BBC Good Food Show

Additional Contact(s):

River Street Events

Naomi Hutchinson

E: naomi.hutchinson@riverstreetevents.co.uk

T: 020 3405 4286

[View Online](#)