



Gregg Wallace

Masterchef Judge & Culinary Expert

"One of Britain's best-loved food presenters"

Gregg Wallace is a broadcaster, writer, and entrepreneur best known as the co-presenter of BBC's MasterChef, Celebrity MasterChef, and MasterChef: The Professionals. Starting his career as a greengrocer, he went on to build a successful media and business career, becoming one of the UK's most recognisable food personalities.

TOPICS:

- Passion for Food
- Food & Drink
- Entrepreneurship
- Award Hosting & Presenting

IN DETAIL:

Gregg started out his career as a greengrocer with a Fruit and Veg stall in Covent Garden market. Building on this he started a Greengrocer called George Allan which accrued a turnover of £7.5 million. He broke into the media industry as the co-presenter of Radio Four's *Veg Talk* which he worked on for seven years. He was also the original present of the BBC's *Saturday Kitchen* and *Saturday Kitchen Live* from 2002-2003. Also for Radio Four, Gregg has written and presented *Stocking Up: a History of Preserved Food*, indulging his other passion as an amateur historian. His love of food led him to present Discovery Channel *Veg Out* and *Follow That Tomato* for The Food Channel, resulting in a Royal Television Society award for Best Lifestyle Programme in 2003.

LANGUAGES:

He presents in English.

PUBLICATIONS:

2019 Gregg's Italian Family Cookbook
2012 Life on a Plate
2009 Veg: The Greengrocer's Cookbook
2008 A Cook's Year: How to choose and cook with great ingredients

WHAT HE OFFERS YOU:

Gregg shares powerful lessons on seizing opportunities, adapting to change, and staying authentic under the spotlight. With warmth and humour, Gregg also draws on his personal journey of transformation, including his focus on health and wellbeing, to inspire audiences to take control of their own goals, whether in business, leadership, or personal life.

HOW HE PRESENTS:

Gregg brings a refreshing, down-to-earth vitality and humour to his work, whether hosting or presenting.