



Gregg Wallace

Masterchef Judge & Culinary Expert

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

Gregg Wallace is a writer, media personality and former greengrocer. He is probably best known for co-presenting *MasterChef*, *Celebrity MasterChef* and *MasterChef: The Professionals* on BBC 2 and BBC 1.

TOPICS:

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

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

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.

WHAT HE OFFERS YOU:

Gregg offers invaluable insights into the catering industry and lightens the atmosphere with immensely entertaining anecdotes.

HOW HE PRESENTS:

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