

| Time | Chef | Description |
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| 10:20am-10:50am | Naomi Ridley | A student from King James 1st school showing how easy it is to create the perfect Burger. |
| 11:00am-11:20am | James Burton | Expert forager and chef, James Burton, will be using exhibitors produce, wild and home-grown ingredients to create stunning and delicious dishes. |
| 11:30am-12:15am | Austen Shaw | With over 10 years experience as the Head Chef at Headlam Hall, Austen is now a freelance Chef in the North East of England. He will show the audience how to create a three course meal using local ingredients but with a modern twist. |
| 12:15 - 12-45 | The Spice Lounge | Demonstration from the Spice Lounge Bishop Auckland at their stand in the food Marquee / dishes from Bangladesh |
| 12:45pm - 1:30pm | Andrew Rowbotham & James | Andrew Rowbotham is Head Chef and owner of the successful Riverside Restaurant in Barnard Castle. Working together with Master Butcher James Wright they are bringing an exciting demonstration taking the audience on a culinary journey titled "Pork to Fork, Back to Front". |
| 1:40pm-2:00pm | James Burton | Expert forager and chef, James Burton, will be using exhibitors produce, wild and home-grown ingredients to create stunning and delicious dishes. |
| 2:10pm-2:30pm | Love Thy Cupcake | How to create the perfect cup cake for parties and celebrations. |
| 2:40pm-3:10pm | Bishop Auckland College | Thai Cooking at its finest from Thai specialist "Aranya Davies". |