



TASTE OF LONDON

Sensory Guide

*images from Taste of London 2024



On Arrival

This is where your journey at Taste of London will begin! Once you are inside The Regents' Park, you will head to our entry point to scan tickets and enter the festival.



You may hear people talking, particularly at busier times when there may be a bigger queue of people waiting to get into the event.



You will be able to see signs directing you to the entry point of the event. You will see a few queue lanes, including an Accessibility entry lane.



The queue is on a park path, which is made of tarmac. There will be metal or wooden gates between the different queue lanes.



Your tickets will be scanned by a member of staff at the entry gate once you have reached the front of the queue. If you need any help we will have a Box Office by the entry queues where you can speak with our team.





Inside the Event

There are lots of exciting things going on inside the event. There will be traders sharing their products and restaurants serving dishes, as well as other demonstrations, workshops, and classes taking place.



You may hear a mix of sounds, including: music playing from live performers or speakers, demonstration commentary over speaker, and other guests (particularly in areas where it might be busier such as around the restaurants).



There will be lots of dishes and samples to try if you would like to.



You will see lots of different stalls and restaurants around the event. If you'd like to familiarise yourself before, we'll have a map available online.



You may be able to smell some of this food being made. Some areas might have stronger smells nearer to cooking stations.



The ground is mainly grass, with a temporary walkway on some busier routes around the event. Restaurant dishes will be served in paper plates with wooden utensils.



Stands may have staff outside offering free samples or information on their products.



Fire Pit Demos

Here chefs will do live demonstrations as they prepare a dish. Seats to watch and listen are available on a first come first served basis.



You will be able to hear the host speaking about their demonstration through a microphone. You might hear cooking sounds like sizzling or chopping.



You may be able to taste the prepared dish at the end of the demonstration if you would like to. This is completely optional.



You will see a chef preparing a dish at the Fire Pit location, and a host who will also be guiding you through this display.



You will be able to smell the ingredients being cooked. These will vary depending on the dish being prepared.



Available seating is on wooden benches, but you are also welcome to stand.



Cook Schools

Here we will have chefs running classes, where you can cook your own meal. You can sign up to reserve a place on the day.



You will be able to hear the chef leading the class, who will have a microphone. BSL interpreting is available on request in advance of the event.



You will be able to taste the dish you have cooked at the end of the demonstration if you would like to.



You will see workstations with cooking appliances and ingredients inside the Cook School area. This is where you will be preparing your dish.



You will be able to smell the food being made as you and the rest of the group are cooking.



You will be given a fabric apron to wear during the class. Workstations are wooden, and the area is covered by a tent structure. Plastic cooking utensils will be provided, and serving dishes will be paper plates and bowls.