DC CUPCAKES SPECIALS  
5 x 60 / TLC / 2011-2012  
Sisters and co-owners Sophie and Katherine continue to sink their efforts into making their Washington, DC-based cupcake business a huge success by taking on some of their biggest challenges yet! From making a Greek statue out of cupcakes to cooking the world’s largest one, catering Katherine’s wedding and looking to expand to New York City, these sisters are out to conquer the world-one cupcake at a time.

CAKE BOSS  
Series 1-6: 151 x 30 / TLC / 2009-2012 / ID: 56088, 56170, 56286, 56431, 56713, 138070  
Buddy Valastro is one of the most successful and renowned cake artists in the United States. Master baker of Carlo’s City Hall Bake Shop in Hoboken, New Jersey, Buddy is the ‘Cake Boss’. He supervises a team that includes his mother, four older sisters and three brothers-in-law. And when you’re working with family on a daily basis, there is bound to be a lot of drama!

THE NEXT GREAT BAKER  
Series 1-4: 38 x 60 / TLC / 2010-2014 / ID: 56444, 56580, 56793, 141391  
Buddy Valastro, star of the hit series Cake Boss, puts ten talented pastry chefs through the ringer to earn the title of Next Great Baker. At stake is $50,000 cash and a chance to work side-by-side with Buddy at Carlo’s Bakery.

A LYON IN THE KITCHEN  
Series 1-2: 38 x 30 / Discovery Health / 2006 / ID: 122487  
Cooking fresh ingredients doesn’t have to be intimidating or complicated. Nathan Lyon believes cooking should be quick and simple. Nathan prides himself on finding the freshest foods to create amazing healthy meals that will please foodies of all levels.

BIZARRE FOODS WITH ANDREW ZIMMERN  
12 x 60 / TLC / 2007 / ID: 118719  
Andrew Zimmerman knows all about the global pantry and is prepared to share that knowledge with viewers. Andrew visits the kitchens, open markets and cafes around the world, from Morocco to Mongolia. He samples an eclectic array of cuisine, including cow udders, bull testicles and barnacles!

EMERIL GREEN  
160 x 30 / Discovery HD / 2010 / ID: 124144  
Celebrity chef Emeril Lagasse shows regular people how the best meals start with high-quality produce, seafood and meats, and inspires viewers to use fresh and seasonal ingredients to maintain a healthy lifestyle while keeping it simple! Emeril hand picks the best ingredients for every recipe, turning ordinary meals into extraordinary experiences.

LITTLE CHOCOLATIERS  
12 x 30 / TLC / 2009 / ID: 56212  
Little Chocolatiers follows the lives of Steve and Katie Hatch as they run their specialty chocolate shop – Hatch Family Chocolates in Salt Lake City, UT. From hand-dipped confections to mouth-watering custom creations, the couple and their employees work hard to outdo themselves and keep their customers happy.

FABULOUS CAKES  
Series 2: 10 x 60 / TLC / 2010 / ID: 56455  
Take a behind-the-scenes look at the top bakeries in the U.S. Visit different areas of the country to witness the creation of extraordinary cakes. Some of the best pastry chefs in the world share their tips and techniques as they conceive, construct and deliver cakes that take the art of pastry above and beyond your everyday dessert.
HUNGRY BROTHERS
2 x 30 / 2011-2012 / ID: 139175
Henry and Tom Herbert (the Fabulous Baker Brothers) visit two U.S. states - Tennessee and Kentucky - wide-eyed and empty-bellied, ready to immerse themselves in the fantastic local food scene and subculture. After sampling every delicious bite, they’ll push their cooking skills to the limit as they battle it out in the kitchen creating totally new American classics with their own British twist.

THE FABULOUS BAKER BROTHERS
Series 1-2: 6 x 30, 7 x 60 / 2012-2013 / ID: 138490, 138219
Buddy Valastro is one of the most successful and renowned cake artists in the United States. Master baker of Carlo’s City Hall Bake Shop in Hoboken, New Jersey, Buddy is the ‘Cake Boss’. He supervises a team that includes his mother, four older sisters and three brothers-in-law. And when you’re working with family on a daily basis, there is bound to be a lot of drama!

BEST CHEF, WORST CHEF
6 x 60 / 2014 / ID: 147698
Michelin-starred chefs from Britain’s most celebrated restaurants take on some of the country’s worst young cooks to transform them into world-class chefs. In this new six-part series, the protégés are forced to swap their fast food cuisine for intricate fine dining as they’re hot-housed by their mentors in just three weeks and put their new-found skills to the test. Have the worst chefs got what it takes to grace top restaurant kitchens?

KITCHEN BOSS
Series 1-2: 80 x 30 / TLC / 2010-2011 / ID: 56489, 56648
Buddy Valastro, star of the hit series “Cake Boss” loves to bake as much as he loves to cook. Now, Buddy is taking viewers inside his kitchen where he shares his favorite family and Italian Old World recipes. From pastas and meats to everyday deserts, his dishes are as easy to prepare as they are to eat.

BBQ PIT WARS
Series 1-2: 8 x 60 / Destination America / 2013-2015 / ID: 141542, 147694
Andrew Zimmerman knows all about the global pantry and is prepared to share that knowledge with viewers. Andrew visits the kitchens, open markets and cafes around the world, from Morocco to Mongolia. He samples an eclectic array of cuisine, including cow udders, bull testicles and barnacles!

BAKERY BOSS: BIGGER & BATTER
13 x 60 / TLC / 2013 / ID: 142630
Full of tweets, facts and bonus scenes, Buddy "Cake Boss" Valastro comes to the aid of struggling family bakeries across the country to help transform them into a dough-making success. In the opening episode, Buddy travels to Frankfort, NY to visit an Italian-American bakery run by three generations of the Viti family. Open for 52 years, the business is suffering from outdated processes, broken equipment and an old-school philosophy on running a small-town business.

FAST FOOD MANIA
10 x 30 / Destination America / 2012 / ID: 135642
If you thought that you knew fast food, think again! Host John Hein, a pop culture guru and burger-and-fry aficionado, travels across the U.S. and around the globe to celebrate our favorite fast foods. From the original Wendy’s restaurant in Columbus, Ohio, to yuzu-spiced fried chicken at KFC in Japan, see how fast food took root in America and then took over the world.
HOT AND DANGEROUS WITH Omid Djalili
2 x 60 / 2013 / ID: 145432
Presented by stand-up comedian Omid Djalili, this two-part extreme food series looks at the culture and chemistry behind some of the hottest, most dangerous foods in Britain. The UK is a nation that loves fiery dishes. With over 9,000 Indian restaurants it's estimated we individually splash out over £400 a year each on curries. Omid Djalili is setting out on a spice odyssey to get to the bottom of this national obsession and find Britain's most notorious and hottest dish. Omid isn't a fan of super spicy food but wants to understand this national obsession and see if he can be won over on his spice odyssey. As part of his investigations, Omid will immerse himself in each dish's cultural context, meet the chefs, look at the chemistry behind the ingredients and cooking processes, and use a special 'heat rig' to measure the effects on his body. Once Omid has discovered the hottest dish, each episode culminates in a head to head chili eating challenge of epic proportions, as Omid takes on a legendary hot-head in a head to head race to finish the hottest dish.

FOOD BUDDHA
2 x 30 / TLC / 2009 / ID: 56253
In the quest to find new inspiration for his own menu, Chef Rodelio Aglibot is willing to travel anywhere and try anything - even if that means ordering one of literally every single item in a restaurant. Embark on his culinary adventure to both the Big Easy and the Big Apple as Chef Rodelio seeks to introduce the perfect concoction for his Chicago restaurant.

MY TASTE OF HONG KONG
3 x 30 / TLC / 2014 / ID: 145902
This three-part special pairs up six of Asia's most exciting, vibrant young chefs as they embark on a journey to discover Hong Kong as guests of leading food critic Michelle Loo. Michelle has invited the chefs to explore their favorite aspects of the islands, and use this inspiration to make their own interpretations of Hong Kong's signature flavours in a dinner banquet for Michelle and a few of her selected friends. In each episode, the pair of featured chefs visit different areas of Hong Kong and use their experience as inspiration for cooking. They also learn about the customs, history and lifestyles associated with the food. After their tour, the teams return to Michelle's kitchen and set to work creating their own interpretations to serve to Michelle and her esteemed guests.

NOMAD CHEF
10 x 60 / TLC / 2013 / ID: 142015
Meet Jock Zonfrillo who's cooking up a storm in Nomad Chef, an extreme adventure cooking series. Scottish by birth, 38 year-old Jock moved to Australia in 2000. He learned his trade in a tough apprenticeship at Scotland's Turnberry golf course and worked in Michelin star restaurants with the likes of Marco Pierre White and Gordon Ramsay in London before heading to Australia to set up his own top flight restaurant - Orana. Embarking on a journey to some of the world's most remote communities, the series sees chef Jock hunt, harvest and forage with indigenous people for the ingredients that go into their native dishes, fostering the knowledge to cook as the locals do, learning to cook with respect to each native culture, and taking a voyage of discovery – and often danger. Returning back to his city-based restaurant in Australia, Jock then has to deliver a menu inspired by his trip to the discerning clientele of his restaurant.