

AMERICA'S WORLDWIDE CHEF: SEASON 1

by John Halas

Logline: Twelve professional chefs from all different ethnicities and walks of life, embark on a global adventure where their culinary skills will be put to the test.

Summary

Through a series of challenges, the chefs will go through a rigorous competitive series where they battle it out to get on the wall of fame in America's Worldwide Chef. Taking these individuals and placing them in situations they would normally never be in, will create entertaining and competitive moments. Our audience will also learn a thing or two about the cuisine and culture of every location. So not only will the viewer be entertained but they may pick up a cooking tip or cultural anecdote along the way.

At each of the eleven carefully chosen locations the thirteen chefs will work to create a dish that embodies the culture they are visiting. These locations will have a food culture that is unique to the area, so these chefs will be out of their comfort zone. This will allow us to weed out the lesser creative chefs and choose the one who can adapt and produce quality results. But the chefs will only be able to use tools and ingredients that are part of the culture they're visiting. Creativity, cooking ability, and adaptation are key components to becoming a hall of famer in America's Worldwide Chef.

At the end of each competitive episode, a panel of judges will be one of the main factors to decide which chef will be eliminated. The panel will consist of two well-known chefs in the area where the episode takes place and our host. For example, Louisville will have celebrity chef judges who are familiar with and well known within that culture. The other main factor in the elimination process is the actual contestants.

They get a say in who stays and who goes, so alliances are key and at times skill level seems to go out the window. The judges hold most of the merit when it comes to the voting system, the contestants vote almost strictly for entertainment value. Although they can sway in certain situations.

The show will begin with team-based competitions and as certain chefs get voted out, our number narrows until we figure out who belongs in the hall of fame. The teams will be randomly selected at first and then alternated each episode. Alliances are not as important as contestants think, but it is not until the first six episodes end that we truly understand this concept. There will be times when we have odd numbers and when

this occurs, some players will receive immunity for a round. As the chef, immunity is something the contestants have control over.

This show will be filled with drama, culinary knowledge and competitiveness as alliances are formed and lines are crossed. Teams will be chosen differently every episode starting with random selection done by the producers of the show. Each episode after the pilot starts with an "On the Fly" challenge. This challenge occurs when the chefs arrive at the location and are given a task on the fly. The challenge always has something to do with the region and is a way for the chefs to show their ability to whip something up at a moment's notice. The two winners of the challenge get to select their team for the following team challenge that will be followed by elimination voting.

Characters

Tom - A New Englander through and through. Played sports all his life, and when things looked like they were not headed for the pros he took on the family business. Their restaurant. From clam chowder to fish n' chips he knows these from his family. He puts his own twist on things and has no allegiance to anyone. He wants to take over and change his family's decade old menu. He will do what he wants when he wants which causes problems for most everyone on the show.

Kathy - Born and raised in south St. Louis on The Hill, her Italian blood runs rampant through her veins. She owns her own Italian restaurant on The Hill and specializes in all types of Italian cuisine. If it's Italian, she can make it and make it well. People come from all over the world to go to her restaurant. She's cocky and confrontational. Does not take any crap from anyone and has a hard time admitting she is wrong. The type of person to always take a leadership role, she often trumps the captain of her team with her strong opinions.

Claire - A Midwestern girl from Kansas City who knows any and everything barbeque. Infatuated by it from a young age she knew she had a knack for the grill. When her mother and sisters were inside preparing the sides, she was outside slaving over the grill with her father. He passed a few months ago which allowed her to participate in this competition. She wants to win in the name of her beloved father. He was the reason she got into cooking in the first place and one of her main reasons for coming on the show is to get her mind off the loss.

Isaiah - When you look at Isaiah you immediately think hipster. Good looking and charming, the restaurant business is perfect for him. He runs his own vegan restaurant in Studio City, CA that is well received and quite popular. He promotes peace and positivity, so he hates the drama.

His quick wittedness and ability to slide under the radar despite making fantastic dishes makes Isaiah a fan favorite to win the whole thing. He is sneaky, self-centered and thinks outside of the box.

Debbie - From the south, soul food is something that found her. She grew up learning how to cook everything from fried chick to collard greens. Those early mornings helping her mother prepare for Sunday dinners every Sunday instilled in her a passion for culinary. Highly creative and fun to be around, Debbie is another fan favorite. She can flat out cook, and her minimum wage upbringing allows her to adapt in almost every situation. Crafty in the kitchen and a sponge for all types of knowledge. She never hesitates to ask a question.

Ryan - The owner of a late-night diner, he prides himself on being able to make whatever it is that you could find in a diner. He makes delicious breakfast food and has a knack for creating off the wall dishes. He is highly creative, which also plays into his pretentious side. He often finds himself on the other end of ridicule for his off the wall antics or his inability to keep his mouth closed. The self-proclaimed Bad Boy of cooking, it is difficult for him not to find trouble. He is sarcastic and has no filter which makes him disliked by most if not all people. He will back

stab you without thinking about it, but he can cook. He is not technically great, he just knows what tastes good.

Todd - Owns a fleet of food trucks and plays by his own rule. He specializes in what he calls "drunk food", so anything greasy or bad for you he can whip it up no problem. Due to his background in the food truck industry he feels that he has an advantage over regular cooks. He came up in a system that some argue is much more difficult than traditional cooking. He is used to running out of ingredients and coming up with something last minute. A great salesman and even better cook, he works hard and has a wild imagination when it comes to cooking.

Morgan - The owner of a popular taco shop in Portland, Oregon she knows her way around the kitchen. She loves tacos, so she became a master at creating her own style of the dish. A highly talented cook who is versatile and rarely complains, Morgan cooks her butt off and always competes on a high level. She rarely takes her eye off the prize and her extreme knowledge of the industry mixed with her nonchalant attitude makes her a fan favorite.

Camryn - A recent culinary school grad, she is entitled but on the show because of her school credentials. What she lacks in experience she makes up for in innovativeness and ingenuity. She can cook without a doubt but there is a lot she needs to learn about the industry. She struggles under pressure and does not handle confrontation well. She is not very good at the game but in the kitchen, she can throw together a masterpiece. Still unsure of what her specialty is, she knocks everything out of the park because she has no other option. Her extreme nervousness is sometimes her friend, other times not so much.

Corey - Runs a successful steakhouse in Oklahoma City, Oklahoma. A simple and God-fearing man, Corey puts his family above all else. He is only here to win the prize and build his enterprise to provide a better life for his family. A damn good cook but even better person. His soft heart and inability to break alliances are some of his drawbacks for the competition but qualities that make him appealing to our audience. He always provides a bit of knowledge for the audience, whether it be motivational or instructive.

Samuel - Owns a brewery and restaurant so he feels he has the experience to win the whole thing. He is quite knowledgeable in general which makes him adaptable in difficult situations. He loves confrontation and at times searches it out. He likes to stir things up, but his strong cooking and finesse ability make him a force to be reckoned with. He is smart enough to win the whole thing, but the audience hopes he ruins his chances. Samuel is his own worst enemy.

Tiger-Lily - A follower of Jack Herer and advocate for the growth of industrial hemp, Tiger Lily specializes in making hemp-based foods. Her menu is bananas and without a doubt the most bizarre. But she also has a large following and most nights it is tough to get a seat in her quaint establishment. Creative and lowkey, she is a fan favorite when she needs to be, but drama is something she tries to avoid. If you cross her she will take you

out, but otherwise she is lovable and free spirited. She has the most versatility and a high chance of taking the cake.

Ron - A meat lover who loves the act of hunting even more than cooking. If he did not kill it, he probably is not going to eat it. Everything he learned was from his grandfather who passed away when he was a young age. Ever since then he has been hunting by himself and to this day he does not hunt with anyone else. Even though he hunts alone, every time he goes out he makes a kill. Fishing, hunting, trapping if it involves killing he can do it, but do not mistake him for a meathead. He was mentored by a great chef in his hometown and received an ivy league of the culinary arts style apprenticeship. A man's man, but he stirs the pot if it means saving his own tail.

Episodic Breakdown

Episode One: Louisville, Kentucky, USA

Louisville is becoming a new epicenter for foodies in the United States. The city is on the rise, and its culinary scene has rapidly evolved to include fine dining at casual and classy establishments alike. Going out for a burger has transformed into a gourmet experience, and Southern cooking has been molded into a culinary affair by blending traditional recipes with unique ingredients that emphasize fresh, seasonal, and local produce. These high-quality eateries are quirky and affordable, and they signal the start of a budding culinary capital that fully departs from Kentucky's well-known fast food chain.

Episode Two: Tokyo, Japan

Tokyo has been confirmed to have a little over 220 Michelin-starred restaurants which is the highest any city can have. Simply put, Tokyo has the top most Michelin-starred restaurants in the world. Tokyo has enough chefs who have significant expertise in mixing old and new dishes to create high-class dishes. More importantly, they have significant expertise in blending old techniques with the modern styles today. Tokyo restaurants serve high-class dishes ranging from soba dishes at Noodle shops to pricey sushi. You can be sure that with Tokyo's dishes you will get high value for your money. What's more? Tokyo's restaurant serves great dishes because the city is

dedicated to using seasonal and fresh vegetables for their foods. Much to the favor of the city, the city sits on a land which brings out highly demanded and wonderful ingredients all year round.

Episode Three: San Sebastián, Spain

In northern Spain, we have the Pintxos which is a style of eating familiar to tapas. Pintxos are the small snacks you see on skewers; in a typical social environment, these meals are served on skewers and are taken with drinks. Today, chefs in San Sebastián have begun to experiment with pintxos. In fact, the chefs are serving based on orders that customers don't choose from the menu options at the bar. One can conclude that each dish of pintxos is made freshly and extravagantly to suit the taste of the customer. San Sebastián is popular for its high-class foods, and it is a great place to eat fresh and new seafood.

Episode Four: Marrakesh, Morocco

During the daytime, the Jemaa el-Fna inside Marrakesh is just a classic city with everybody going about their business. Check back during the evening and you will be amazed at the transformation of the place. Tarot card readers, storytellers and snake charmers all troop into the place to perform. The place turns into a festival-like environment. Food stalls assume their places and the aroma of fresh and delicious food fills the air. The food stalls serve dishes ranging from slow roasted lamb, shish kebabs, couscous to fried eggplant. What's more? Big bowls of piled up olives and big barrels of spices like turmeric and saffron are displayed in Marrakesh's markets. Likewise, extravagant restaurants which serve local Moroccan tagine are found outside the city walls.

Episode Five: Georgetown, Malaysia

Georgetown, the capital of Penang state in Malaysia is known for its exotic street food or hawker food. Vendors adopt the use of recipes of Indian and Chinese origin that has been in existence for many generations. The famous dish of Georgetown is known as the char koay teow made with flat rice Noodles stir fried with cockles, prawn, chili paste, bean sprouts, scrambled egg and strips of fish cake.

Episode Six: Florence, Italy

Florence is famous for its history, art, fashion architecture and more importantly its exotic cuisine. Over the years, the food has been unchanged, and it dates to the early civilizations. Varieties of saltless bread, thick crusted and saucy pasta were seen to emerge from the local simple peasant eating. Today, these varieties are blended into fine meals. Florence is known for its fabulous local produce like the aged cheeses, grilled meats, and olive oil. The dishes popular in the Florence region include thick, hearty soups, wine braised game or roasted game like the deer, boar, rabbit and Chianti wine.

Episode Seven: London, UK

This great city is booming with new restaurants that appear to be chic and more detailed than the previous ones. Although there isn't a style of cuisine, the citizens of London have a changing mentality which involves looking for top quality and different ingredients. Day by day, restaurants are on the increase and thus makes it difficult to ascertain the best restaurant. London restaurants serve a host of delicious cuisine.

Episode Eight: Santiago, Chile

Santiago chefs have gained much popularity worldwide for their top-class Chilean cuisine. Their menus feature local and rare ingredients and everything Chile offers. The dishes served in a typical Chile restaurant includes Chilean salsa (tomato and pepper fiber), braised beef stew and scallops simmered in a local sauce of tomatoes and chickpeas. The restaurants also serve fantastic dessert dishes like Leche Asada and baked custard with caramel sauce.

Episode Nine: Copenhagen, Denmark

Copenhagen is a city that pays much attention to food. In fact, the city is housing Noma - one of the top-ranked restaurants in the world. Most of the restaurants in the city have their reservations filled in advance. There are also restaurants for the budget eaters. A notable mention is Harry's place which serves great foods like Danish style hot dogs and Copenhagen's smørrebrød (an open-faced sandwich piled with meat, fish, and vegetables) and has been confirmed by locals to be the best eatery. Furthermore, Copenhagen is popular for its artful

displays, unusual ingredients and extensive experimentation with food.