

SCREENHI NOTES: This is an example TV Treatment and the story including all references, photos and names are used solely for illustrative purposes and are not real.



The Science of Food

Science geek and foodie John Smith wants you to enjoy food as much as he does. To him, eating isn't just routine re-fuelling; it should be fun and exciting! He reckons the best way to genuinely enjoy food is to know it inside out. Every week he invites **two well-known faces** to help him delve into mass produced food – by trying to make their own.

Location:

Our home is a disused 1950s laboratory. John invites his guests to help him explore **TWO supermarket foods** with a **surprising link**. To prove there's more than one way of breaking an egg they help our resident boffins **build 2 competing makeshift production lines** to see who can 'mass-produce' the most convincing end products. This allows us to demo 2 different engineering solutions, adds jeopardy and shows the road to invention is never without hazard!



John's role:

John brings a fresh perspective to the format. He is our 'wise man' who's travelled the world sampling food from every country and culture. He reveals the secret ingredients, the history and the processes through a variety of 'side' demos and experiments before, during and after the builds – **he has his own kitchen science bench** and makes appropriate trips outside our 'food laboratory'.

Potential Guests:



Every processed food starts with a recipe, which then has to be executed on a large scale. That's no mean feat so our two guests are teamed up with one of our duo of resident boffins (Ben and Ted) who they'll assist and/or hinder during this week's challenge.

The Science of Food resident boffins:

Ben is well known to viewers as their science man, and built all the props for previous shows in the series. Super farmer **Ted** will soon be familiar to viewers when he swaps his farming days for more head scratching challenges of the Lab.

They've both been scratching their heads for the last 7 days coming up with their make-shift version of the real factory production line.

SCREENHI NOTES: You can extend your Treatment if there is general interest from a commissioner for the idea and provide much more detailed information about how the series or one off programme will look. For example:

Content:

Detail the actual factual content for the show or series to explain why it is interesting to viewers.

John's experiments, demos and VT visits:

Give more detail about this section and what they will look like, topics and angles they will cover.

Show outline:

You can go into much more detail about the shape of show, for example:

In this show the big build falls into three stages – construction, production and consumption – but which team will produce the Shredded Wheat that most satisfies John? He'll be looking for how like the real thing the products appear and of course how they taste.

In the second part of the programme the teams search for the surprising link between this week's two foods. Shredded Wheat and dried Spaghetti have some obvious connections, but there are also some surprising links, which reveal a lot more science about our food. Our teams are re-matched to see which team can produce the most convincing spaghetti machine, and identify the missing link between breakfast cereal and pasta.

APPENDIX 1 – Programme Running Order

APPENDIX 2 – Shredded Wheat programme topic outline (fun facts, factory method and how we would physically make it for TV)

APPENDIX 3 – Spaghetti programme topic outline (fun facts, factory method and how we would physically make it for TV)

APPENDIX 4 – Series outline – details of what food you will cover for each programme