



'Kids Cook The Funniest Things!' is a hilarious entertainment format that will appeal to adults and children alike as the kids take control and they have their fantasy foods made in front of their eyes! For the viewers watching at home – the foods will be awe-inspiring and unbelievable! Genre: Factual Entertainment

Duration: Weekly, Access Prime Time



They'll learn about cooking and science in an innovative way as we focus on the construction and cooking side of the process for the majority of each episode. The chefs explain their methods as they work, and snappy diagrams and graphics break down the science.

Synopsis

Our celebrity chef has been awarded three Michelin stars, his restaurants are world renowned and he's even cooked for the Queen! But now he faces his toughest challenge yet...bringing kid's most fantastical food ideas to life!

In 'Kids Cook The Funniest Things', the famous chef drafts in a team of top chefs and food scientists to assist him. Together, they put their Willy Wonka style cooking skills to the test as they're tasked with making children's most over the top, supersized and super silly food ideas a reality!

Each episode, three hungry kids challenge the celebrity chef and his team to create their weirdest and wildest food fantasies. These ideas will be vibrant and varied, so that kids at home are just as amazed as those in the studio! The kids pose their unique and never-before-seen food ideas to the chefs via video call at the start of the episode. Their ideas are wacky and bizarre – the kind of foods children would never normally get a chance to eat! For instance, 8-year-old James is obsessed with dinosaurs, 'Jurassic World' is his favorite film. So naturally, his fav food is turkey dinosaurs! But they're not scary, or big enough. Can our chef make a bigger 3D edible dinosaur for James to tuck in to? Or, could he create the life size car made entirely of cake that 9-year-old, car-lover Tim dreams about?

The chef carefully plans out how to make their food fantasies a reality before handing the reins over to his expert team to begin testing, experiment and cooking! These dishes may take a while to get right - as the team try new ingredients and scientific methods. The kids check in via video call to begin with, before coming down to the studio on the final day to help with any finishing touching and for the all-important tasting session.

We follow all the construction, cooking and testing action in our studiobased kitchen as the chefs experiment and the kids get their hands dirty helping out too!

But when it's time to serve up, will the kids be pleased with the crazy creations? Or will their dream foods turn out to be a nightmare?





The Kids

Each episode, three hungry kids challenge the chef and his team to create their weirdest and wildest food fantasies. These ideas will be vibrant and varied, so that kids at home are just as amazed as those in the studio!

The kids are cast between the ages of 8 to 12, and we'll scour the nation to find kids who represent the full diversity of the country. The children will be fun-loving, talkative and imaginative – kids at home will relate to them and want to go on the show themselves!

The casting of the kids will be one of the key elements of the show, as they'll need to be engaging and entertaining. They begin by interacting with the chefs via video call but as their food ideas begins to come to life we get them in the studio to give hands on help to the pro chefs before they finally get to taste their culinary creations!

This dynamic between the chefs and the kids is crucial to the show's success, as well as the inventiveness of their food ideas. We'll strive to find the best ideas and funniest kids to create an endlessly entertaining combo.

The Kitchen

The show is set inside a unique and fun-filled studio space. A crazy mash up of a traditional kitchen, a science lab and a Willy Wonka style wonderland. The set is filled with a variety of crazy contraptions, cooking tools and science equipment. The items all have a specific purpose and each will be used by one of the team over the series as more and more bizarre challenges are posed to the professional team of cooks. When the kids visit the kitchen, the chefs will give them hands on activities to help out like mixing, chopping and of course, tasting!

The celebrity chef also has a separate planning room, where he watches the kids' video suggestions and begins to figure out how to bring their ideas to life through sketches, designs and blueprints.

Throughout the episode, we follow the team's progress in the kitchen/ lab as they develop the three ideas, testing new methods, tasting samples and experimenting with different ingredients. To one side of the kitchen is a judge's style table, where the kids will finally taste their inventions at the end of the episode!







Show Structure

PART ONE

The celebrity chef introduces himself and the show as he arrives at our kitchen/studio. In his planning room, he/she watches each kid's VT introducing themselves and posing their culinary challenge. The chef then gets his head around these wacky ideas, sketching ideas, suggesting solutions and planning how to make them a reality. Next, the team of top chefs and scientists set to work creating the kids' ideas based on chef's initial plans. Each child video calls the kitchen to see the prototypes the chefs have made. They're not quite up to scratch – the kids are going to come and help out!



PART TWO

The team regroup and consider how they need to adapt each recipe to achieve the right results. Next, the kids arrive at the kitchen and are greeted by the chef, who gets the kids to help them create the final versions of each dish. The science and cooking methods are explained and we break down the construction/cooking side of the process.

PART THREE

The kids are presented with their food fantasies! We catch their raw reactions of wonder, delight and amazement as they tuck in. But will they approve? They come forward to inspect each podium up close and are amazed at how huge and impressive each dish looks. But their bellies are rumbling, so they sit back down at the table to taste a plate of each dish. The chef presents to them each a sample of every meal and the kids carefully taste, smell and devour the foods. The kids give the chef and his/ her team a school style grade from A*-F!









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