**Ramsay’s Kitchen Nightmares USA**

From the Channel 4 synopsis: ‘Gordon Ramsay heads to America in a bid to rescue failing restaurants. In this episode, he visits the husband-and-wife run Le Bistro at Lighthouse Point, Florida. Stubborn Scottish chef and owner Andy has recently lost his passion for cooking and won’t listen to criticism.’

You can watch the clip here - <https://learningonscreen.ac.uk/ondemand/index.php/clip/175654>

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| 1 | Gordon | So how’d you think that went? Happy with it? |
| 2 | Andy | Uh, uh, not really. |
| 3 | Gordon | What’s the matter? |
| 4 | Andy | Those cooking classes go very, very well for us. I don’t want YOU to try and make a mockery of what I’m doing in front of these people. |
| 5 | Gordon | Jesus, are you always like this or- |
| 6 | Andy | Always like what? |
| 7 | Gordon | So defensive. |
| 8 | Andy | You asked me a question. I’m answering you. |
| 9 | Gordon | OK. So, let’s lighten up a little bit. Come over, darling, please. [Ellen comes over] So when did you start cooking, Andy? |
| 10 | Andy | I worked for Michel Roux in London. |
| 11 | Gordon | You worked for Michel Roux at the Waterside Inn? |
| 12 | Andy | Yeah |
| 13 | Gordon | That’s exactly what happened to me. So, we had a very similar sort of training. Honestly, from a chef’s point of view, you, you’ve got your stripes. So, in your mind, the one single reason to why the restaurant’s not working, Ellen, would be what? |
| 14 | Ellen | For some reason, people don’t find it appealing to come in here. And I mean the locals. We- Our bread—and—butter clientele don’t seem to enjoy the restaurant. |
| 15 | Gordon | They’re not biting. |
| 16 | Andy | People, really and truly, are pretty demanding. And we’re fed up with it. |
| 17 | Gordon | Has the business ever worked in nine years? |
| 18 | Ellen | No. |
| 19 | Gordon | Never? |
| 20 | Ellen | No. |
| 21 | Andy | It’s gone up and down. It’s never been great. |
| 22 | Gordon | Andy, Ellen just said - your dear wife said very quickly, no. If it’s never worked, don’t be embarrassed. |
| 23 | Andy | I’m not. But I’m just saying that she’s wrong. |
| 24 | Gordon | Right, I’d like, I’d like to eat. I’ve seen the cooking class. Fantastic resume, uh, I’d love to taste your food. |
| 25 | Andy | Anything? |
| 26 | Gordon | Yeah. Show off. Show me what you’re made of. |
| 27 | Andy | I’ll just take it off the menu. |
| 28 | Gordon | Yeah. |
| 29 | Ellen, to camera | I don’t know what Chef Ramsay is going to say, because Andy’s food is very good, and he somehow manages to stay ahead of the trends all the time with his menus and his recipes. |
| 30 | Andy | Just as we always do. I, I’m changing nothing. |
| 31 | Andy (to camera) | We don’t have two or three people cooking on the stove. It’s me on the stove. |
| 32 | Andy | Listen, are you going to hand me that out of that fridge? |
| 33 | Andy (to camera) | If I say I want it this way, I want it that way because I say I, I’ve earned it, I’m paying for it. |
| 34 | Andy | OK, just a minute for the lamb, and we’re gonna have everything else coming right out. |
| 35 | Alex, bringing out the food | Nice to meet you... |
| 36 | Gordon | Likewise, good to meet you too. |
| 37 | Alex | Alex |
| 38 | Gordon | Gordon |
| 39 | Andy | Alex, do your job, let’s go. |
| 40 | Alex | OK |
| 41 | Gordon | Oh |
| 42 | Alex | Here’s the rillette. |
| 43 | Gordon | Mmm. |
| 44 | Alex | Bon appetit. |
| 45 | Gordon | Thank you. |
| 46 | Alex | You’re welcome |
| 47 | Gordon | Jesus. I think I just chipped my tooth. |
| 48 | Alex | You didn’t? |
| 49 | Gordon | Like duck cartilage. Show him the bone as well. Yeah. I just bust my tooth. |
| 50 | Alex | Hey, man, he found bones in the duck. |
| 51 | Andy | That doesn’t - Go away. Go away. |
| 52 | Alex | He doesn’t Listen to nobody. That’s it. That’s the way he is. You cannot change Andy. |
| 53 | Andy | Alex! |
| 54 | Gordon | Jesus. |
| 55 | Alex | Coconut curry. Jalapeno. |
| 56 | Gordon | My God. Garlic coconut lamb inside the – it is. |
| 57 | Alex | Uh-huh |
| 58 | Gordon | Did you show chef the cartilage? |
| 59 | Alex | Yeah I did. He uh, told me to like, go. Go away. |
| 60 | Gordon | Really? |
| 61 | Alex | He didn’t want to talk about it. That’s the truth. |
| 62 | Gordon | So rubbery. |
| 63 | Alex | Huh? |
| 64 | Gordon | The texture of the lamb, it’s very rubbery. |
| 65 | Alex | Mm. |
| 66 | Gordon | Mediterranean crispy fried lamb curry roll. I’m in Florida — not in Mumbai! |
| 67 | Alex | He hated it. |
| 68 | Andy | Whatever! |
| 69 | Andy (to camera) | Gordon Ramsay trashed everything I did. I think that’s his whole goal, is to trample all over you, make you feel bad. |
| 70 | Gordon | OK. Uhh, right. That was interesting. So that was you at your best? |
| 71 | Andy | As in my best I’ve ever done in my career, or you mean the best here? Or you mean is that the best we do now? |
| 72 | Gordon | Yes or no. I mean I y’know - was that - I asked you to cook for me. And uh - |
| 73 | Andy | OK |
| 74 | Gordon | Yeah, just tell me how that was for you |
| 75 | Andy | That was good for this restaurant. It’s good for here. |
| 76 | Gordon | Here’s the problem. The food is old—fashioned and totally, totally out of text in terms of where you are. |
| 77 | Andy | That’s your opinion. |
| 78 | Gordon | The food is sad. Stuck in the ‘80s. Possibly the most shocking dish anywhere in Florida, the crispy lamb roll. What in the hell was going on when you put that one together? Shredded coconut. Horrible, rubbery texture. Almost on the verge of being depressing. |
| 79 | Andy | Any more you want to put me down for? |
| 80 | Gordon | The rillette, I don’t know if anyone gave you feedback, but it was on the verge of breaking my tooth. |
| 81 | Andy | Oh right. I’m supposed to believe that. |
| 82 | Gordon | You’re not - Looking at me now as if I’m exaggerating. It was full of cartilage. |
| 83 | Andy | I’m listening to what you’re saying. No-one - I didn’t know. No—one told me. |
| 84 | Gordon | No—one told you. [Flashback…] Two seconds there. |
| 85 | Alex | Yeah |
| 86 | Gordon | Did you not tell the chef that the first mouthful was full of cartilage? |
| 87 | Andy | Yeah, I did. Yeah, I told him. He told me to go away. |
| 88 | Gordon | When your waiter comes to tell you valuable information, you should know those kind of things, right? Can I just have a - two minutes with Andy on my own? Would you mind? Ellen, would you mind? [Ellen leaves with Alex] Honestly - |
| 89 | Andy | Yeah |
| 90 | Gordon | Straight up... I’m here to help. |
| 91 |  | So far all you’re doing is just slam me down. That’s all you’ve done with me. |
| 92 | Gordon | I think it’s about you. |
| 93 | Andy | You’re just going to blame me, I know you are, yeah. |
| 94 | Andy (to camera) | He’s not my chef. He’s not -We don’t work for him. |
| 95 | Gordon | You’re the chef owner. |
| 96 | Andy | Right. |
| 97 | Gordon | So why won’t you take responsibility? |
| 98 | Andy | I’m the chef. If you don’t like it, that’s ﬁne, it’s your opinion. If you don’t like it, we’re no good, I’m lousy, whatever- |
| 99 | Gordon | You have issues. |