

SCRIPT TITLE

Written by

Name of First Writer

Based on, If Any

Address  
Phone Number

INT. RESTURANT - DAY

MANANGER

Hello! And welcome to the John's Joint family! Today, as the newest member of our cooking team, you'll be learning the essential skills needed to serve our customers the delicious, John's Joint food that has made our resturant a success.

Joining me today is Rob. Rob is a another new member of the family like yourself and will be learning as you learn.

MANANGER (CONT'D)

First, lets learn how to make our world famous Juicy John Burger. Rob, what do you think is the secret that makes the Juicy John Burger so delicious?

ROB

Um... is it juice?

MANANGER

Ha ha ha. Its  
(at the camera)  
YOU.

Manager produces a bowl filled with ground beef from under the table. Rob follows suit.

MANANGER (CONT'D)

We start with fresh, one hundred percent ground beef --

ROB

-- and we marinate it over night in orange juice.

Rob is pouring a carton of orange juice into his bowl.

MANANGER

What?! No! Where'd you get that juice? We don't even serve juice! Get rid of that! Here, take my beef.

Rob moves to grab his bowl but accidentally knocks it over, spilling his orange juice and beef mixture all over the table.

MANANGER (CONT'D)  
You clumsy sack of sh --

INT. RESTURANT - LATER

Manager and Rob are standing in front of table. Manager has a forced smile and Rob has a sheepish look on his face. In front of them are two ramekins filled with creme brulee.

MANANGER  
Now, as a cook, you won't have to make our world famous crème brûlée from scratch! After all, this isn't a pastry kitchen! Ha hah.

ROB  
Ha hah.

Manager glares at Rob, Rob looks down.

MANANGER  
Instead, they'll already be fully cooked by the time they get to your kitchen. All you'll have to do is caramelize the top before you serve it to our customers. Now under your work station, you should find your torch.

Rob crouches under the table.

ROB  
I can't find my torch!

Manager ignores him and reaches under the table and takes out a hand held torch.

MANANGER  
Now look closely and observe my technique as I get and even melt the sugar on top.

Manager ignites his torch and slowly and steadily passes over the top of the creme brulee, forming a beautiful brown layer of caramelized sugar in its wake. Suddenly he stops and makes a sniffing noise.

MANANGER (CONT'D)  
Rob? Do you smell gasoline --

Manager looks over and sees Rob has just finishing pouring gasoline out of a jerry can into his ramekin of creme brulee. The gas is overflowing from the ramekin.

MANANGER (CONT'D)  
WHAT ARE YOU DOING --

Rob lights the lighter he's holding in his other hand. The entire ramekin goes up in flame, followed shortly by the lower half of his apron. Manager grabs a nearby dish towel and beats Rob with it, trying to put out the flames. The sprinklers go off.

INT. RESTURANT - LATER

Manager and Rob - with burn marks on his apron - are standing in front of the prep table. They are both still soaking wet. Manager is looking into the camera, fuming while Rob is trying to avoid eye contact with anyone and anything.

BLACKOUT