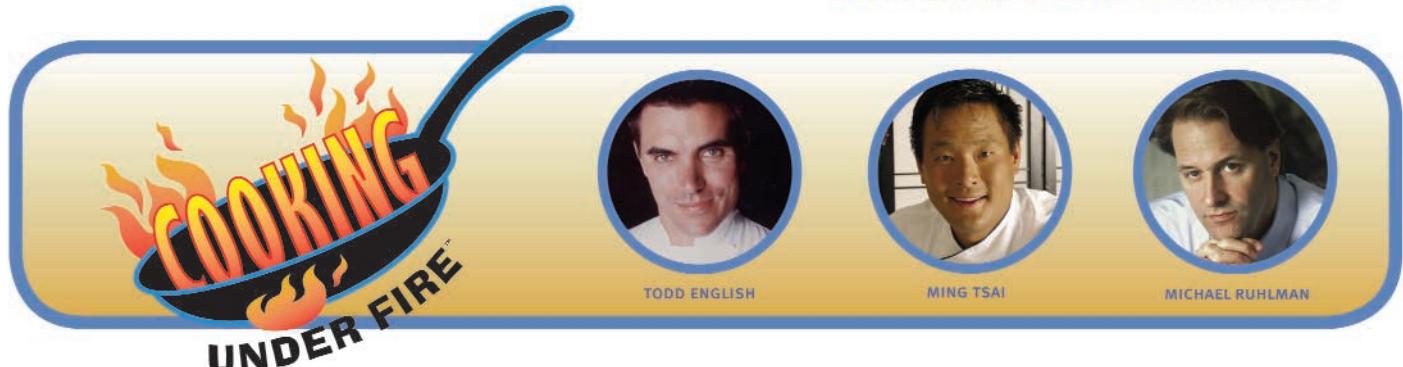


FOR IMMEDIATE RELEASE



## Episode Descriptions

Each episode features contestants going head-to-head in a high-stakes culinary competition as cameras track the experience, sharing a behind-the scenes view. The drama unfolds and these wanna-be chefs are forced to finish their challenges in a specified time, while struggling to showcase their culinary artistry.

### EPISODE #1: AUDITIONS

Premieres Wednesday, April 27 at 8pm (check local listings)

The series kicks off with judges Ming Tsai, Todd English and Michael Ruhlman searching the country to find the most culinary committed. This premiere episode takes viewers to Chicago, New Orleans, and Seattle to see who showed up for their chance to become a chef for Todd English in New York. Witness what hopefuls had to do to try out; see videotape submissions from contestants who didn't make it to the auditions; and meet the final twelve contestants hand picked to embark on the coast-to-coast culinary competition.

### EPISODE #2: WELCOME TO L.A.

Premieres Wednesday, April 27 at 8:30pm (check local listings)

Our twelve finalists arrive in Los Angeles and settle in, but they're all there to compete. Early the next morning it's time to start cooking. First thing up seems easy: they're given an egg and ten minutes- the rest is up to them. The challenge is to determine their creativity in this deceptively simple exercise. After the judges review their work, Michael Ruhlman discusses the importance of mis en place, the core preparation and planning stage for any chef. With a myriad of product to select from and prepare, contestants are judged on their selection, preparation technique, and knowledge of food. One finalist will not cut it – is 86'd from the competition, and is sent home.

### EPISODE #3: MIS EN PLACE COOK OFF!

Premieres Wednesday, May 4 at 8:30pm (check local listings)

Guest Chef Judge: David Myers, Sona Restaurant in Los Angeles

The remaining eleven chefs create a dish using their mis en place from the previous episode, plus a selection of fresh proteins. They are on their own creatively, but as with a real kitchen, they are also at the mercy of available cooking space. Sona has a small kitchen, but they turn out beautiful food – can the finalists do the same? The judges pepper the contestants with "bake off" questions as they struggle to finish on time; then, the final dishes are evaluated and one contestant is 86'd.



COOKING UNDER FIRE is a co-production of WGBH Lifestyle Productions, Lance Reynolds, and John Rieber. Corporate funding is provided by Chrysler, Inspiration comes standard; Contessa Premium Foods, Inc; and All-Clad. Additional funding provided by public television viewers.



New primetime series premiering on PBS  
Wednesday, April 27



#### **EPISODE #4: TASTE OF THE WEST COAST**

Premieres Wednesday, May 11 at 8:30pm (check local listings)

Guest Chef Judge: Govind Armstrong, Table 8

Winner's prize: Dinner with Robert Gadsby, Noe

Back to class! We bring our ten finalists to a local cooking school, where they get a lesson in cooking from inspiration. The budding chefs are paired up, given \$40, and sent to the historic Farmers Market in Los Angeles, which offers a bounty of fresh vegetables and other ingredients. While preparing a dish for our judges as teams, they learn the concept of working together, and drawing inspiration from each other. In the end, the judges rate the effort, one team is singled out and is 86'd.

#### **EPISODE #5: PUTTING IT ALL ON THE LINE**

Premieres Wednesday, May 18 at 8:30pm (check local listings)

Guest Chef Judge: Michael Mina, Michael Mina's restaurant in Las Vegas

The nine finalists hit the road for Las Vegas. On the bus, tempers flare as cooking philosophies clash, and one finalist is singled out for an arrogant approach to food. Guest chef Michael Mina joins the team to demonstrate one of his signature dishes, which the finalists are required to re-create. We'll see who listens well and pays attention to a master at work; one will be unable to execute and will be 86'd.

#### **EPISODE #6: PAIRING FOOD AND WINE**

Premieres Wednesday, May 25 at 8:30pm (check local listings)

Guest Chef Judge: Martin Heierling, Sensi in Las Vegas

Giving a nod to Las Vegas' reputation as the ultimate party town, this episode focuses on creating food for a party environment. And what's a good party without a little bit of wine? The eight contestants get a tour of one of the largest wine cellars in the US for an education on how wine can complement just about any meal. After a wine tasting, they have one hour to prepare three distinct appetizers from a kitchen stocked with raw ingredients, using only inspiration, pairing each with the appropriate wine. The resulting combinations are judged, and the creator of the least successful match is 86'd.

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