

An All New Original Series Where MYTHBUSTERS Meets Willy Wonka

SERIES DESCRIPTION

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FUTURE FOOD Original Planet Green Series World Premiere: Tuesday, March 30 at 10PM ET

Meet "molecular gastronomists," Homaro Cantu and Ben Roche: world renowned chefs, successful restaurateurs, patentowning mad scientists and celebrated futurists. Wikipedia defines "molecular gastronomy" as a scientific discipline that studies the physical and chemical processes that occur while cooking. In an all new original series that promises to be a little MYTHBUSTERS meets Willy Wonka, Planet Green follows the crazy antics of these two technology-obsessed chefs who are looking to change the world from a completely unexpected place – the kitchen – one concoction at a time.

Cantu and Roche, and their team of chefs / gastronomists hail from the critically acclaimed MOTO restaurant in Chicago, where **FUTURE FOOD** is set. At MOTO, their world is a real life restaurant business, with an unexpected twist – a lab on-site next to the kitchen that's set in a theatre of lasers, chemical powders, flash freezing, meat glue, centrifuges, ion particle guns, liquid nitrogen, and effervescent proteins.

Cantu's motto: the bigger the risk, the bigger the reward. Viewers are treated to a deliciously fun ride as Cantu and the team use their sometimes outrageous antics to tackle some big issues, including over-fishing, world hunger, and of course, the ever present issue with all parents – how to get the kids to eat their vegetables! With ideas on how to redefine the nature of food, Cantu has been hailed by *The New York Times, USA Today, Time Magazine* and *Fast Company*, among others, as a leader in the field of postmodern cuisine.

FUTURE FOOD, premiering on **Tuesday, March 30 at 10PM ET**, takes viewers inside the overactive and inventive imaginations of Cantu and Roche, where they imagine a world where people can save fuel by taking the delivery driver out of the equation by downloading pizza off the internet, or shorten the food chain by creating burgers that are made by only what a cow eats. In each episode of **FUTURE FOOD**, the team is presented with a unique food challenge that taps into their gastronomical genius, allowing for a process of innovation that is as enjoyable to watch as it is to dine at MOTO.

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Viewers follow along through the circus of trial and error as **FUTURE FOOD** unveils what goes on inside the lab at MOTO, where the action is as funny and amazing as it is intense. Changing the way people think about food is no simple task. It requires extreme focus, cooperation and unbridled creativity. Each week, the **FUTURE FOOD** team goes to task to reinvent the wheel – and then convince diners to pay money to eat it.

FUTURE FOOD, an eight-part series, makes its world premiere debut on **Tuesday, March 30 at 10PM ET. FUTURE FOOD** is produced for Planet Green by Galafilm, Inc. in association with 2C Media and ITV Studios Global Entertainment. Jesse Fawcett, Lori Kaye and Chris Sloan are executive producers. For Planet Green, Jeff Hasler and Lynn Sadofsky are executive producers of the series.

Planet Green is the multi-platform media destination that launched on June 4, 2008. Planet Green is the center for a new conversation, speaking to people who want to understand how humans impact the planet, and showcase passionate people doing forward thinking things.

Planet Green and its two robust websites planetgreen.com and TreeHugger.com, offer unique, original, insightful, inspiring, and entertaining content related to how we can evolve to live a better, brighter future. Planet Green's unique programming, digital tools, and content will enlighten, empower and most certainly, entertain.

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