

HEATED

CLIMATE CONSCIOUS CHEFS CHANGING THE CULINARY LANDSCAPE

Our food system is a major cause of climate change. Think of all the air miles to fly in far-flung ingredients; the land and water devoted to raising agriculture and meat; the enormous amounts of kitchen waste. Yet, the food on our plates can also be a major solution in our fight against the crisis. That is why some chefs are going to extraordinary length to put climate change on the top of the menu.

In the next great food evolution, Chefs are moving from farm to table, to an urgent next level, where food and climate are intersecting in a way that is both delicious and hopeful. They are transforming the way they operate internally as well as reaching out to farmers and fisherman who can offer something that is both good for the planet and the palette. They're changing the way kitchens are run, turning to soil-enhancing grains, making use of local "trash" fish, and throwing out their garbage cans as they eliminate waste.

HEATED is a series of *Culinary Adventures For The Planet* featuring a selection of the world's most devoted and esteemed chefs working to change the dining landscape and the future of our planet. From crafting bread from brewery runoff to sourcing rice from fields that double as home for migrating birds, our chefs are showcasing innovative and exciting ways to cook in a warming world.

In each episode, top chefs take us to the cities, farms, estuary's, rivers, oceans, warehouses or anywhere food is grown—where they guides us into the fields to meet their purveyors and gather sustainable, earth friendly ingredients. Hands in the dirt, we learn about their personal motivations, philosophies and profound commitment to fighting the climate crisis. These deeply personal stories reflect on their relationship to food as well as their deep mission to forge a responsible future.

In the kitchen, we see cooking turned upside down - these are kitchens with purpose where food "waste" is reimagined, vegetables upend meat in beautiful displays of craftsmanship, unheard of species of fish are delicately transformed, local grains are milled in-house, whole animals are butchered and every part used, a farmers 'weeds' become the centerpiece, and the 'ugly' becomes delicious. It is a blueprint for how simple changes can both help save our planet and be practical, impactful, and delicious.

In a style reminiscent of *Chefs Table*, each episode is a deeply personal and intimate look into a chef's mind as they take viewers on a culinary journey to save the planet. We hear about their motivations, philosophy, influences and what drives them.

Our cameras go behind-the-scenes to places that are inaccessible to the general public. Whether it is in the back kitchen of an award-winning restaurant or deep sea diving for menacing delicacies, in the dirt fields with a young farmer or climbing trees with an urban forager, viewers get a chance to see passionate and talented chefs teaming up with environmental change makers in the world of food.

HEATED offers valuable insight into the major culinary movements that are blooming around the world. Filmed in 4K with cinematic techniques, our sweeping photography combined with dramatic post-production and music cues highlights the heartfelt dialogue in such a way that it brings a hopeful tone to a bleak crisis.

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HEATED offers the opportunity to—discuss climate change, understand its implications and present ideas on how each of us can do our part—without being preachy. The chefs and change makers featured in the series are easygoing activists whose voices offer insight on how the food we choose to eat can both hurt and heal the planet.

ABOUT WARNER HANSON TELEVISION

Warner Hanson has won numerous awards that include four James Beard Awards, several Emmy Award nominations and wins, TASTE Awards, and two CINE Golden Eagles. Over the years WHTV has featured an extensive list of renowned chefs in its productions—a few included on this list are Thomas Keller, Traci Des Jardins, Daniel Boulud, Tom Colicchio, Jennifer Carroll, Daniel Humm, Suzanne Goin, Tim Hollingsworth. Our production team has vast experience working in the culinary arts and horticulture sphere.

Additionally, our producers are particularly experienced in filming with non-actors and understand that those on camera need to feel comfortable and confident. Our award-winning style highlights the best in people who are passionate in their professions, from artists and farmers to doctors and diplomats, we have worked with numerous personalities (yes, even children and animals).

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More Information: warnerhanson.com/heated

A PREVIEW:

