



WE'RE OPEN EVERYDAY
FROM 4PM TO 10PM

Los Angeles, CA 90034

ONE-PAGER

Concept:

Welcome to Fast-Farm LA: Fine dining fast-food, with all natural ingredients! It's as pretentious as it is ridiculous...

- **Logline:** Quirky restaurant employees struggle through chaotic dinner shifts at LA's top fine dining establishment.
- **Setting:** Fast-Farm Cuisine is a two Michelin star fine dining experience in Los Angeles. Black tie, tablecloths, fine wine. The cuisine? Gourmet fast-food. Who would have ever thought dino-nuggets could be so fancy? A 12-count goes for \$47. At least it's on a golden plate. #Instagramable
- **Genre:** single-camera sitcom
- **Target Audience:** 20s-30s employed singles.
- **Selling Points:** There are well over 10 MILLION restaurant employees in America. And millions MORE who formerly worked in restaurants. And, even if you haven't worked in a restaurant, you've been in one. **This show is relatable.** Everyone knows what a dine-out experience feels like. Getting a behind-the-scenes glimpse of a restaurant in Beverly Hills is fascinating for ignorant viewers, and nostalgic for restaurant workers.

Storyline:

It's a restaurant. Nobody really wants to be there. Except John-Mark, of course. He's the General Manager. And he's doing everything in his power to get re-promoted to corporate. (Long story...) The employees just want to show up and make their cash. Each of them has a story, and a reason they're here. We'll get to see the intimate lives of these characters unfold, whilst they endure the cruel and unusual punishment that John-Mark calls "leadership". Restaurants never stop. And every shift has more than enough conflict, drama, and jokes to fill an entire episode. Although the episodes themselves will be pretty systematic, all of the characters will grow, progress, and move-on at different points. Including Antwon, who will one day own his own upscale restaurant to compete with Fast-Farm...

Cast:

- **JOHN-MARK:** [white male, 38] **Delusional.** Our anti-hero. He's the hero (and martyr) in his own imaginary narrative... A lovable, narcissistic idiot. Who sometimes hallucinates. Soon, he'll be an executive... And that's all that matters! These employees are the only hurdle between the restaurant and corporate... From *DC*.
- **ANTWON:** [black male, 26] **Driven.** Our handsome hero. The only level-headed server at Fast-Farm. An (actual) working actor. For fun, not fame. Loves to help out others. But hates lazy people. Works hard, and wants to open his own restaurant one day... From *Detroit Suburbs*.
- **SARA:** [Hispanic female, 22] **Non-conformist.** Food Runner. Up-and-coming music artist. Intelligent and cunning. Sweet, and empathetic. But, her success starts chipping away at that humility. She hates being told what to do. Things happen on her terms. Has been on a couple modest dates with Antwon... From *Inglewood*.
- **RASHONDA:** [black female, 37] **Sassy.** Employee of every month. Has been learning how to control John-Mark. Makes the most tips by far. Speaks her mind. Has worked here long enough to give "Johnny" some well-deserved attitude. Has a low-key obsession with Fast-Farm. Loves being a mom... From *The Valley*.
- **HENRY:** [white male, 32] **Empath.** Bartender. And Antwon's best buddy. The team's moral compass. Literally always optimistic. Keeps the peace. Undercover therapist. Looks out for the little guy. Always making deals with the cooks to trade drinks for food. Former alcoholic... From *Arkansas*.
- **AMÉRICA:** [Hispanic female, 41] **Promiscuous.** The sexy assistant manager. Looks 27. Loves to socialize and be seen. Has slept with half the restaurant. John-Mark included. Some say that's why she got promoted. But no one can argue she's got excellent work ethic. Values her Venezuelan roots... From *Venezuela*.

There are six other recurring characters, including DJ, the crazy head chef. And in this industry, there's high turnover! There's no limit to the new quirky characters that can be introduced.

Rhythm of Episodes:

Single-camera sitcom format. The episodes typically start during "pre-shift" (the employee meeting before the restaurant opens). Once guests arrive, conflict and drama inevitably ensue. Until they wrap up for the night, hit the dive bar, and all learn a great lesson.