



## Greg Wallace Does Line Balancing

Authors:

Simon Grogan



Despite offers from Channel 4 to host an alternative watershed version of Master Chef, Greg Wallace has decided to strike out and develop his own fast food business. Greg has decided to build on his catchphrase of “2 more minutes” and make all his meals capable of being produced in less than 2 minutes. His first step being to buy a rundown little chef on the A1(M) just north of Peterborough and renovate it.

In order to produce his meals in “less than 2 minutes” Greg has decided to employ 5 cooks and after an intense recruitment drive has settled on the following team. Angus, Malcolm, Phil, Cliff and Scott have all been chosen for their flair and versatility.

Day 1 on Greg’s latest step to fame and fortune sees him and the team in the kitchen practising what he hopes to be his signature dish- the Sunday roast in under 2 minutes. Greg has set the team out on 5 individual stations and needs to get this right. He has a bunch of showbiz pals coming around in 7 days’ time to try out his latest idea. No names mentioned but he has heard Christopher Biggins may well be there.

### Station 1 Angus

Angus being the first guy in the queue is in charge plates tray and cutlery. On hearing Greg shout “ok guys let’s start” he dashes 5 yards across to the cutlery draws and removes one knife, dashes 5 yards back to his bench puts the knife down- taking around 10 seconds, he checks the knife for cleanliness and gives it a quick polish to make it look nice, this takes around 5 seconds- Angus keeps a towel in his pocket so he never has to fetch one. Angus repeats this process for the fork. So once having a fork and knife he thinks ok now I need a tray, Angus isn’t sure where the trays are so he wanders around the kitchen looking for them, this takes around 2 minutes and he covers around 50 yards, finally he finds the trays which are around 15 yards from his bench, he takes a tray back to his bench and places the fork and knife on it, this takes around 30 seconds. All he needs now is a plate and station one is complete.....ok plates where are they? Angus again wanders around for around 30 seconds travelling 25 yards but finds no clean plates, he does though find some dirty plates in the sink, he decides to clean 10 plates, this takes around 1 minute, he takes the clean plates back to his bench 20 yards 30 seconds, puts the batch of 10 plates down, takes one off the top and puts it on the tray with the knife and fork, this takes about 5 seconds. Angus proudly shouts to Greg “Station 1 ready chef!” ....just like the do on that cooking programme with the mad Scotsman who swears lots.

### Station 2 Malcolm

Malcolm has been sitting at his bench laughing at Angus ....the guy is totally disorganised and Malcolm would never work like that. Malcolm is the veggies guy and proud of it. He walks over to Angus bench picks up the tray and walks back to his own bench. This takes around 20 seconds and a total distance of 20 yards. Malcolm then walks over to Greg with his pad in hand and asks Greg “What vegetables would sir desire?” in a rather poor French accent, the journey to Greg takes only about 5 seconds as he is no more than 15 yards away. Greg replies “Well what vegetables have you got Malcolm?” Oh dear, Malcolm has forgotten so he tells Greg hang on and I’ll check, this conversation takes no more than 5 seconds. Racing back Malcolm notes spuds, carrots, roast spuds, peas, parsnips and cauliflower, the round trip taking around 10 seconds covering a distance of 30 yards. Malcolm tells Greg what’s on offer and in Greg booming voice he says “Malcolm that sounds fantastic I’ll have the lot!” this conversation takes around 5 seconds. Malcolm dashes back to his bench -5 seconds 15 yards. He starts to dish up the grub. He puts peas on first 2 seconds no travel, followed by the other vegetables each taking the same amount of time each. Malcolm came in early and cooked up enough veg for the day, he is keeping them

warm in big steamer trays- something he learned in the navy. Finally, when the veggies are all on the plate Malcolm takes the tray with the cutlery onto the next station and drops it off with Phil, no need for all that stupid shouting – we are not on a cooking programme.

### Station 3 Phil

Phil is the meat guy, he has the choice of beef, pork, chicken, turkey or lamb, all sizzling joints kept warm by special heater lamps. When the plate of veg arrives he looks at it and wonders what do I do know? He stands and thinks for around 10 seconds and eventually decides he need to ask Greg what meat he wants, rather than trot back and forth like the other guys have Phil decides to ask Greg what he wants. He shouts “Hey Greg, what meat do you want?” Greg shouts back “Pardon” Phil shouts again “What meat do you want?” Greg Shouts back “What have you got?” Phil shouts back “beef, pork, chicken, turkey and lamb” Greg shouts “Is there a fish or vegetarian option?” Phil shouts “No” Greg shouts “Ok I’ll have the lamb” This little interchange takes around 30 seconds. Phil thinks to himself ok lamb, I need to slice the joint, where did I put that fancy electric carver? Phil’s thought process takes around 5 seconds, eventually he remembers its in his bag by the lockers. He leaves his station and travels to the lockers around 75 yards taking 30 seconds, he finds the carver and travels back to his station taking the same amount of time. Phil’s carver is a fancy one cordless – battery powered, he presses the trigger but nothing happens- no charge. This takes about 5 seconds. Phil then runs back to his locker fetches the charger and plugs the carver in. As Phil is rushing this takes around 20 seconds to complete. The carver takes around 1 minute to gain some sort of charge. Phil takes the semi charged carver and carves three succulent lamb slices, placing them on the plate. This takes around 25 seconds and Phil does not move from the spot. After completing the meal Phil proudly stands by his bench looking at his glorious work.

### Station 4 Cliff

Cliff is waiting, seems to have been for ages. Phil finished his bit about 45 seconds ago but didn’t bring the tray over, Malcolm gave it to Phil so Phil should give it to Cliff. Cliff isn’t doing anything until the tray turns up. Eventually Greg strides over and looks Phil in the eye- “Phil why haven’t you taken the tray to Cliff?” Phil responds “Sorry boss I thought Cliff was supposed to fetch it, I saw Malcolm fetch his earlier” Greg has a bit of a diva strop at this point and picks up the tray himself, accompanied by the words “Honestly if a job needs doing!!!” he takes the tray to Cliffs bench – around 10 yards and 10 seconds. Cliff a cool focused guy says to Greg, “Well thank you sir, Lamb what a fine choice, would you like some Mint sauce? Stuffing? Maybe a Yorkshire?” Greg likes his attitude, “why thanks Cliff, yes I’ll have all three!” This little conversation takes about 5 seconds. Cliff puts the food on the plate taking around 10 seconds, takes the tray from Greg and moves it onto the next station, this takes around 15 seconds and 25 yards.

### Station 5 Scott

Scott a McDonalds veteran is the gravy man, unless he is told different he will pour gravy over everything and lots of it. When the meal finally arrives at his station delivered by Cliff he takes the gravy jug and pours around half a pint of gravy over everything. This takes him around 15 seconds. He takes the finished masterpiece over to Greg for inspection. This takes him around 20 seconds as he has to travel around 50 yards.

Greg is sitting at his table pretending to be a customer, the food finally arrives- way beyond his 2-minute expectation.





Remember as Greg says

***“Cooking doesn’t get  
any tougher than  
this!”***