

## **Scene 6**

*(The action again crosses to the main stage where 4 tables are elaborately set for dinner, with a table cloth, linen napkins, a candle, 2 wine glasses, an ice bucket, a single rose in a small vase and fancy cutlery for starters, mains and desserts. Each table is set for two. Four school cooks in white aprons sit at two of the tables, exhausted. They have a copy of **Jamie Oliver's 'School Dinners'** book.)*

**Cook 1** ~ I don't think I can do this for much longer. *(waving the book)* I'm working an eighteen hour day just to keep up with this lot.

**Cook 2** ~ I was in at 6.30am today to get those duck breasts marinating, and to be here for that delivery of asparagus. I'm exhausted!

**Cook 3** ~ Well I've been chopping shallots and garlic since daybreak! I absolutely stink!

**Cook 4** ~ That's nothing. I was down at the docks at 4 o'clock this morning queuing up for fresh shellfish. That Pierre from the French restaurant said I jumped the queue and we nearly got into a punch-up. He was just jealous 'cause I bagged the best lobsters. Not a good start to my day.

**Cook 1** ~ Well I just hope these kids appreciate what we're doing for them. I mean, I really don't know what was wrong with what we cooked before all these changes. It was tasty and filling, which is all they cared about.

**Cook 2** ~ But now we can't serve burgers. No, it has to be medium rare fillet of Aberdeen Angus. And what was so wrong with fish fingers? Now it's sea bass steamed with spring onions and ginger!

**Cook 3** ~ And we always served veg. We'd open a can of mixed carrots, peas and sweet corn and they'd be happy. But oh no, that's not good enough for the little darlings. Now its gratinated spinach, porcini mushrooms and mange tout!

**Cook 4** ~ And puddings! I used to whip up a great treacle sponge and custard – OK, it was from a packet, but it tasted great. Now It's.....what is it.....pass the book... *(putting on specs and reading)* 'Pears poached in cassis with vanilla mascarpone'. It's ridiculous.

**Cook 1** ~ Crikey! Look at the time! They'll be in any minute. Quick! Back to the kitchen. Come on, hurry!

*(They rush off. Five dinner ladies enter, dressed in tabards. Four stand by a table each, whilst the fifth 'floats' between tables with an authoritative air.)*

**Dinner Lady 5** ~ *(with a French accent if possible)* OK ladies, I shall be working front of house today. I expect efficient yet friendly service from all of you. Don't let me down. Mrs (name), if you would be so kind.

*(Dinner Lady 2 produces a gong and hits it.)*

**Dinner Lady 2** ~ Dinner is served.

*(Looking very uncomfortable, four boys dressed in dinner suits each escort a girl in a gown to a table. **The following eleven actions should be synchronised so each table performs the same movements at the same time.** 1.Each of the four dinner ladies by a table pulls the chair out for the girl who sits. 2.The same is then done for the boy. 3.They then unfold the napkins and place them on the girls' then boys' laps. 4.They hand the girl then boy a menu, and ask....)*

**Dinner Ladies 1, 2, 3 & 4** ~ Would Monsieur like to see the wine list?

**Boys 1, 2, 3 & 4** ~ Errm...yeah....go on then.

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