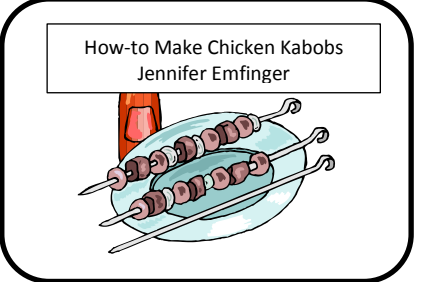

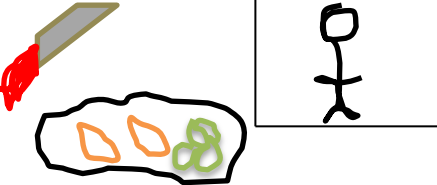
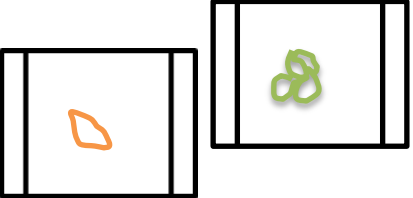
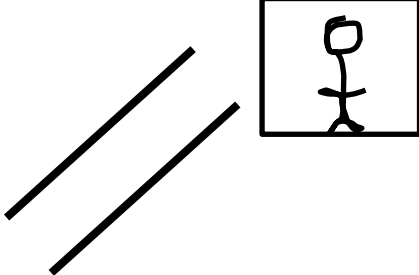

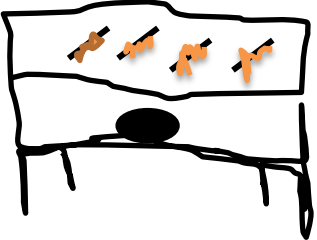
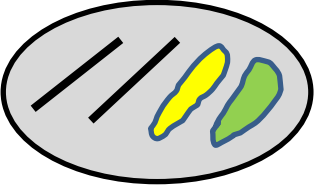



Name: Jennifer Emfinger

Title: How-To Make Chicken Kabobs

trt: 2:01

Video	Storyboard	Audio
<p>1. Title Slide How-to Make Chicken Kabobs -background finished product</p>		<p>None</p>
<p>2. Whole scene. Zoom in on ingredients while I'm discussing them.</p>		<p>VO: Chicken kabobs are easy to make. All you need is chicken, veggies, marinade and skewers.</p>
<p>3. Screen in screen: Small screen = presenter talking Large screen = time-lapse of cutting of veggies and chicken</p>		<p>VO: You want to begin by cutting up all of your veggies and chicken.</p>
<p>4. Zoomed in on presenter putting chicken and veggies in the marinade.</p>		<p>VO: Next put the chicken and veggies in separate marinades of your choice.</p>
<p>5. Screen in screen: Small screen = presenter speaking Large screen = time-lapse of skewers being loaded</p>		<p>VO: While the grill is getting warm, start putting your veggies and chicken on the skewers.</p>

<p>6. Full view of kabobs being placed on the grill.</p>		<p>VO: Once the kabobs are fully loaded, put the grill on medium heat, and place the kabobs on the grill.</p>
<p>7. Full view of presenter taking kabobs off of the grill</p>		<p>VO: These kabobs have been cooking roughly 15 minutes. You can cook them as long as you like. I am going to remove them now. Now that the kabobs are all done, you can serve them with your favorite side. That is how you make chicken kabobs...Enjoy!</p>
<p>8. Still picture of finished product</p>		<p>None</p>
<p>8. Closing Slide Credits: name, capture hardware, editing software</p>		<p>None</p>