Examples of a tables based 2 and 3 column script template that can be set up in a word processor.

Two Column Script Template [Example 1]
Very simple, the first column (left) gives you a place to shot, scene and visual notations, direction, and anything else that can be supportive to the stories narrative in the second (right) column.

Video/Screen Captures or Text/Graphic	Script/Narrative
Introduction	
Fade from black to company logo with music playing	N/A - Music playing
Screen Capture: Graphic with statistics about food safety related deaths and illnesses	Did you know that an estimated 3,000 Americans die from a foodborne illness each year?
Body	
Screen graphic with the word "Clean" on it - transition into Video: various shots showing cleaning surfaces and proper raw food handling	Clean is all about your workspace when preparing food. Illness-causing bacteria can survive in many places around your kitchen, including your hands, utensils, and cutting boards. Unless you wash your hands, utensils, and surfaces..,
Conclusion	
Video: Spokesperson standing behind a kitchen counter talking medium shot, transition into family eating around the table, putting away food.	Some foods are more frequently associated with food poisoning or foodborne illness. With these foods, it is especially important to: CLEAN: Wash hands and food preparation surfaces often. And wash fresh fruits and vegetables carefully…

Three Column Script Template [Example 2]
The only difference with this example and the previous one is that it has a reference number column, which is useful during shooting to track and communicate where you are on the script.

Ref No.	Video/Screen Capture/Text/Graphic	Narrative
Introduction		
1	Fade from black to company logo with music playing	N/A - Music playing
2	Screen Capture: Graphic with statistics about food safety related deaths and illnesses	Opening statement introducing the topic and subject of the video.
Body		
3	Screen graphic with the word "Clean" on it - transition into Video: various shots showing cleaning surfaces and proper raw food handling	Clean is all about your workspace when preparing food. Illness-causing bacteria can survive in many places around your kitchen, including your hands, utensils, and cutting boards. Unless you wash your hands, utensils, and surfaces..,
Conclusion		
4	Video: Spokesperson standing behind a kitchen counter talking medium shot, transition into family eating around the table, putting away food.	Some foods are more frequently associated with food poisoning or foodborne illness. With these foods, it is especially important to: CLEAN: Wash hands and food preparation surfaces often. And wash fresh fruits and vegetables carefully…