

Menu for Cooking Team Building

The Core-Four Programs™

Corporate Culinary Challenge®
Ultimate Cooking Championship®
Team Tapas™
Team Cuisine

These first four programs make up our “Core-Four” set of most popular cooking team building programs.

Create a delicious gourmet meal with no recipes, no kitchen, and no training by signing up for our most popular flagship team-building exercises! Impossible as it may seem, it's true that you can enjoy a unique bonding and cooking experience with the people you see every day.

- Cooking Team Building Timing: 2 to 4 Hours
- Group Size: 12 to 600 Participants
- Location: Virtually Anywhere!
 - Hotels & Resort Ballrooms
 - Conference Center Rooms
 - On-Campus Corporate Cafes
 - Dining & Training Rooms
- Background Environment: CEO Chef's Customized Music Playlist
- Team Outcome: Multi-Cultural Gourmet Buffet

Corporate Culinary Challenge® - This is our flagship team building program. Through the use of self expressed food preparation, your team will benefit from a custom-created culinary experience designed to meet and exceed your team building outcomes. The group is divided into smaller teams, with each team given a different “Culinary Challenge,” and the responsibility for making enough of their food item to feed everyone present. All teams' gourmet creations are then combined to create a sumptuous buffet worthy of a 5-star restaurant.

Ultimate Cooking Championship® - This program is similar to Corporate Culinary Challenge® or Team Tapas™, with the addition of a competitive element where teams strive to achieve the accolade of “Top CEO Chef”. This experience is wildly popular with sales organizations and executive teams and concludes with an awards ceremony honoring the team that performs best.

Team Tapas™ - Come along with us as your group experiences the latest in culinary trends through creating hearty hor d'oeuvres in a lively party setting. Designed to be shorter in time than the Corporate Culinary Challenge®, your team will benefit from a custom-created culinary experience designed to meet and exceed your team building outcomes. Perfect for a group that is pressed for time but still wants their team building experience during their meeting.

Team Cuisine - This is our original flagship program and is similar to our Corporate Culinary Challenge® with a clear focus on the fun-factor and less on the team building aspect.

Philanthropic

Feed the Need™ - This is our philanthropic or charitable program. It fits perfectly into any CSR (Corporate Social Responsibility) event and can benefit the charity of your choice. Like our flagship programs, teams are given the challenge to create a gourmet item from the ingredients provided. The difference here is that you'll prepare packages of finished food for shipment or pick-up from your charitable group. Many times, a representative from your respective charity will briefly speak to your group and share with you who will immediately benefit from your team's efforts. This is a great way to increase gratitude and appreciation in your workplace while helping your charitable cause.

Large Format Team Building

XL Cooking Team Building™ - This team building event is perfect for those large sales groups that don't know what to do that fits within their busy schedule and feeds everyone at the same time. It takes meticulous planning and know how to pull off a cooking team building for groups over 100. Our staff has done them many times successfully up to our largest group of 1,200 in Las Vegas. The food produced becomes the group's meal and is surprisingly of high quality and taste. This program has been incorporated within a sales group's awards dinner as well.

Executive Teams

Executive Culinary Challenge™ - This program is designed specifically for executive teams that may be smaller, but need extra attention and focus than any of our other culinary team building groups. Specially designed menus, wine pairings and objectives are expected and provided. More attention is spent on upgraded ingredients and preparation to satisfy these executives natural high performance tendencies.

Wine and Spirits Involved Team Buildings

Chef Meets Sommelier - Perfect Partners™ – This program adds the gourmet element of choosing the perfect wine to match the team building menu created by your team. If this program is done as a competition, the wine and food combining separates the amateurs from the professionals!

Tapas & Cocktails™ – Combines our short cooking team building program with pairing your favorite wine, beer, non-alcoholic and very alcoholic cocktail. Perfect program as a late afternoon event, after the business part of the conference but before dinner.

Creative Cocktail Challenge™– Some of the most contemporary and creative cocktails are born from the kitchen. Your team will come together with creating a branded, unique cocktail using supplied liqueurs, juices, fruits, vegetables, herbs and more while convincing our panel of cocktail expert judges. Besides your beverage creation, you're team will design a name and marketing copy to promote this drink to your team. The winning team will be honored by having their cocktail featured and served at your group's next dinner event.

Team Tastings - Best held as an after-meal “edu-tainment,” the secrets of wine appreciation are bestowed upon the group as a whole by one of our trained facilitators. Then, the group is put to the test with their newfound knowledge to use – your team's attendees are challenged by identifying, by taste, the varieties of white and red wines, and asked to come to consensus as to the identity of each bottle sampled according to the information that they received in their wine appreciation class.

Sweets and Deserts

Corporate Cake Challenge - Perfect for an afternoon program during your busy conference schedule. This is set up to be a friendly competition to inspire individual and team effort among your teams. This program is all about creating, designing, decorating and matching your team's conference objectives to each team's confectionary masterpiece.

Just Desserts - The ideal team building event for those with a sweet tooth. Your team's are challenged with producing unique and delicious dessert tastings to experience how a world class team thinks and acts together.

Chocolate, Chocolate, Chocolate - What more can be said, this is all about the immersion of the world of chocolate. This "edu-tainment" team building event begins with understanding the basics of chocolate, the uses of various types of chocolate, like dark, milk, semi-sweet, bitter and coating, along with the levels of cocoa liquor. Then each team incorporates their preferred chocolate into a preparation all to be enjoyed.

Ice Cream Challenge - "I scream, you scream; we all scream for ICE CREAM!" This was the battle cry of most children growing up and it is still the confectionary of choice for grown adults. This challenge gives your team the opportunity to access your team's creativity, collaborative ideas and resource management in creating the perfect ice cream that represents your team. Perfect event for your mid-afternoon break between meetings.

Ultimate Cupcake Challenge - The popularity of cupcakes is still present and the ever-creative ways to produce, decorate and serve them continues to grow. Your team will be challenged to take the available ingredients and through their collective intelligence and creativity, will make a superior gastronomic representation of these mini-cakes.

Seasonal & Times of the Year

Culinary Celebrations™ – At the conclusion of every year, employees are subjective to the holiday tradition of sharing a sub-par meal of rubber chicken and boring appetizers together. This year, honor them with an exciting collaborative experience of producing their own holiday celebration by their own hands, minds and hearts. A perfect way to say “thank you, job well done” while preparing them for the upcoming new year.

Culinary Kickoff - Whip-up your team into high gear to begin the new year, new fiscal year or new quarter of business with this inspirational cooking team building experience. Ideal for sales teams needing a metaphorical experience to remind their associates that success happens best when accessing the power of teamwork. Tie your conference message into this team building event and build deeper ROI into your sales conference.

Health & Lifestyle

Vegetarian Team Cuisine - Many times groups splinter between the carnivores and the vegetarians. Get everyone singing from the same hymn book or in this case, eating from the same vegetarian platter! Creative and delicious non-meat food options will educate and pull your team together as one. A perfect way to sync together groups with varied religious, cultural and geographical differences and to walk away as one unified group.

Team Cuisine “Minceur” - Who says healthy food can’t be delicious and fun to make? This collaborative event emphasizes fresh, vibrant food preparations from locally sourced fruits, grains, meats and vegetables. This is perfect for health-centric groups, hospital groups and health product centered organizations wanting both a powerful team building exercise that incorporates some of their key health beliefs and mission.

Objective/Competitive Based

Cash & Cooking Challenge - This bonding opportunity gets better when your team is challenged to manage a budget with what we call, “Gourmet Bucks” that emulate the real world of project management. What better way to test out a new project team in a brief group experience, to work out the kinks and prepare them for their upcoming long term project together.

Who’s the Chef? - How does your team function with the absence of their leader, or the change of their leadership? The word “Chef” literally means leader and we make use of this fact during this program. This culinary team building is built upon our flagship program, Corporate Culinary Challenge, but with added shifts and adjustments to the responsibility and presence of each team’s Chef. Your team learns independence and self reliance as a team, focused on the objective at hand.

Chef/Shopper Challenge - This program was created to assist food focused companies in looking at their products from the consumers point of view. They first are given a budget and venture off to a specific food outlet. There, as a team, they create a menu using their company’s food products as the main focus. They return from their outing and begin producing their newly created menu. The finale has each team explain their strategy and menu objective to the chef/judge or panel of judges. This is perfect for marketing teams to be more present to how their customers use and benefit from their products.

Culinary Face-Off™ – Teams are formed, budgets are set, shopping begins. Each team is given a set amount of money, minimal shopping time at a local grocery or farmers market and limited time to create a representation your team’s best. Expert judging will determine the winner and team whose efforts exceeded the ordinary.

Team Cooking Stadium, Conceive, write, direct, video and star in your own cooking competition using provided resources available. A great way to mastermind a shared cooking competitive experience that provides a great visual memory to share with others and for you to remind the power of your own team.

Team Cuisine Marketing, create a food product idea from nothing, create a grass-roots marketing campaign to promote it and a final tasting to judge it. This is a great way to get your team’s creative juices flowing in preparation of your own upcoming project and get the whole team on the same page.

Objective/Competitive Based (cont.)

Millennial Cooking Challenge - If you have a team of mostly from the millennial generation, this program is designed for you. Everyone knows that each generation has it's unique signature, likes and challenges. This program was created to address the specific needs of your millennial generation associates with tight timing and fast paced challenges. Our flagship culinary team building set at high speed!

Restaurant Challenge - Everyone thinks they have the next best idea in owning a restaurant. Well here is your opportunity to prove it! Each team gets to conceive, menu design, conceptualize and produce your restaurant's signature dish. The team with the best concept and menu execution wins the challenge. Great for groups wanting to think outside the box and get their teams to fully engage towards a specific goal.

More Food Challenges

Team Snack-Packs - Snacking is a national pass-time in the U.S. This event gives your teams the opportunity to stretch their creative minds and palates and make unique and delicious snacks from the ingredients provided. Perfect for short timed afternoon team building sessions.

Southwest Inactive BBQ - In it's infancy, cooking team building was relegated to "chili cook-offs". This is what it looks like when it is all grown-up! This cooking team building version uses popular American southwest cuisine ingredients and incorporates them into outdoor cooking. Perfect for groups wanting to leave the protection of their indoor facility and get some "fresh air". This superior bonding experience is available as a totally collaborative event or with a competitive edge.

Ice Breakers

Creativity Challenge - Each team must create a visual representation piece that looks like a work of art using only supplied vegetables and fruits. Teams must learn how to collaborate and execute ideas within a limited amount of time and resources.

Salt n' Peppa - Fun way to get to meet and network among your group. Famous food pairings like “peanut butter & jelly” or “waffles and fried chicken” are separated to one word and put on an index card and taped on a participants back, preventing them to see there own word. The goal is to find the other half of your food pair using one question clues.

Spaghetti Towers - Build the highest tower using the following ingredients, marshmallows, uncooked spaghetti and scotch tape. Promotes great teamwork and out of the (spaghetti) box thinking.