



Charity Teambuilding Bake a Difference

Skill building

Team collaboration




Community impact

Duration:
Approx. 2-3 hoursLocation:
NationwideGroup Size:
5-80

Welcome to “Bake a Difference” – a hands-on team event that combines friendly competition with a heartwarming purpose. Your team will work together to bake and decorate an array of delicious sweet and savoury treats. The twist? These creations aren't just for fun – they'll be donated to local charities, shelters, or community centres, spreading joy to those in need. With guidance from a professional chef, your team will learn new skills, engage in a friendly bake-off, and experience the power of giving back through the simple act of baking. “Bake a Difference” stands out for its positive impact on the community. Every treat baked during the event is donated to local charities, providing comfort and nourishment to those who could use a bit of extra support. Teams leave knowing that their teamwork has contributed to a meaningful cause, turning a fun activity into a generous gesture.



Roll Up Your Sleeves: The event kicks off with an engaging demonstration from our professional chef, sharing tips for creating delicious baked goods. Each team is then set up at a baking station with ingredients and tools to create a seasonal selection of treats. From pastry folding to decorating, teams collaborate to craft the perfect treats. **Bake-Off Challenge:** In a fun, head-to-head competition, teams race against the clock to create an assortment of baked goods, balancing flavour, presentation, and creativity. Teams will need to assign tasks, make quick decisions, and bring out the best of each member's skills to succeed. Ready to Bake a Difference? Once the baking is complete, the chef judges each team's creations based on taste, presentation, and teamwork. The baked goods are then donated to local charities and support centres, bringing a moment of joy to those in need.

What's Included:

-  Ingredients & baking tools
-  Professional chef guidance
-  Event management



Optional Extras:

-  Event photography or filming
-  Custom team aprons or hats