







## EVENT FACTS:

**Duration:** Approx. 3 hours

**Location:** Nationwide

**Group Size:** 5-150

## Key Benefits:

-  Team unity
-  Creativity
-  Learn a skill
-  Broad appeal

We turn up the heat and grill your teams in this cuisine based team building event, but don't worry this isn't a hell's kitchen.... Our friendly, seasoned chefs are here to help you through, no matter what your culinary capabilities are.

Watch as our professional chefs give you a flavour of their repertoire for inspiration whilst also teaching you some knife handling skills. You will then battle to out-cook the other teams and create two courses to put before the judges.





We invite you to suggest a theme before the event; French, Spanish Tapas, Italian are always popular. We then provide ingredients perfect for the theme you've chosen; fresh meat and vegetables, sauces and oils, herbs and spices - everything you might need.

Once your group has simmered down, the event starts with our professional chef giving an introduction to kitchen skills and cooking a dish to inspire you. The group will be split into teams of 5-7 people who then head to their own Cuisine Team work stations.




Once the time is up, present your dishes to the judges. Teams are marked on presentation, taste and innovation. Remember you need to plan and utilise your team member's strengths in order to flambé the competition. Rushing straight in is a recipe for disaster...



## What's Included:

-  Professional chef & instruction
-  All cookery equipment & hobs
-  All ingredients
-  Medals for winning team

## Optional Extras:

-  Event Photography or Filming
-  Upgraded prizes – Champagne, Chocolates, Trophies etc.
-  Team clothing – Branded chef's hat, aprons etc.