

## Cooking Team

Through the use of food preparation, your group will create both a gourmet meal and a cohesive, results driven team. Food and dining transcend cultural and social barriers; it is the natural rapport builder. Groups will have fun while learning experientially the following concepts:

- Communication Skills
- Collaboration
- Cooperation
- Commitment
- Leadership



This experience can be done for the following:

- Groups from 10–160 (or more)
- Indoors or outdoors
- Any activity level
- Fits well into a busy conference schedule
- We come to you—we can work with most facilities

A typical *TeamCuisine™* experience is as follows:

- The program begins with a brief orientation on knife skills and safety, and outlining outcomes for the day.
- Next, the group as a whole is put into smaller teams responsible for their own part of the meal.
- Then the fun continues. Teams work with basic raw ingredients and, with an outcome to guide them, create delectable, visually beautiful courses of food.
- After we have enjoyed our creations, teams meet and discuss what they have learned and how to apply these concepts immediately.

### The Competitive Chef Experience

Take the original *TeamCuisine™* experience, add a dash of beneficial competition, and whip up in an environment of empowerment, success, and fun and you get *The Competitive Chef Experience*. This training is a great way to build teams and inspire motivating competition. Outcomes are similar to the *TeamCuisine™* program, with the addition of individual teams competing for various awards that personify their respective group's accomplishments. This experience is recommended for participants who have taken the original *TeamCuisine™* program and want a different perspective, or, to inspire teams (particularly sales teams) to more effective and superior performances.



## The Creativity Basket



This is the most challenging of all the programs within the *TeamCuisine™* series. Team participants will create a gourmet meal from a randomly picked basket of produce, meats and sundries. Modeled after the final exam given at many fine culinary institutions, creativity and problem solving are the key elements tested within the team. *The Creativity Basket* also promotes the following:

- Team strategy building
- Competent communication
- Negotiation skills

This is the ultimate test of team synergy, quick thinking and flexibility –all the components needed to compete in the world of business in the new millennium.