

Quickfire Team Building Activity

A Culinary Team Building program creates an atmosphere of teamwork and camaraderie. Your business team will have fun while relating to colleagues in an appetizing way.



Introduction

Get to know the Executive Chef and the staff. They will take a few minutes to explain what happens, how it happens and who is involved. Learn something new, introduce a whole new way of interacting with one another, listen to instructions and work together to produce a certain product.

Objectives

- Work as a team toward a common goal
- Skillfully interact with other members of the group
- Have fun and be creative
- Create a feeling of accomplishment
- Build better relationships with fellow colleagues
- Strategize as a team on how to produce the product (goal) set forth
- Focus on leadership (group leadership) rather than having a specific leader

How It Works

The Executive Chef divides the group into teams and sends each team to their appropriate stations, where there is an example of what the finished product should look like. At this point, the time line, safety, and proper sanitation will also be addressed.



Meal Preparation

Once the teams are at their designated stations, the Chef and assistants will provide a cooking demonstration that involves a selected menu item. The Chef will include some group participants to take part in the demonstration. Then the prep begins! During the preparation,

our Chef and assistants will be moving about the room to assist when necessary. Upon completion of the meal preparations, the food is plated and the Chef will begin a debriefing.

- Teams will begin with a head to head Blind Taste Test – members will take turns tasting 10 foods while blind-folded. One point will be awarded for each correct answer.
- Teams will then move on to a 30-Minute Cooking Relay. Each team will split into smaller groups of 3 or 4 on their team. The Team will be given a Mystery recipe and ingredients. The first member will have 10 minutes to cook and then must hand off the cooking to the next person who will have 10 minutes. The dish will be finished by the final relay participant in 10 minutes. The team will be judged on taste and presentation and teamwork and awarded a maximum of 15 points.
- Teams will finish with the Food Trivia Bonus Round. Each team will have 3 minutes to answer as many food trivia questions as possible. One point will be awarded for each correct answer.
- The team with the highest number of points wins!

Upon arrival your guests will be served hors d'oeuvres with champagne and sodas. Alcoholic drinks are available for an additional cost. The MENU consist of an oyster starter, a crab cake appetizer, chicken course, vegetable, starch and a foster dessert. This WONDERFUL PACKAGE offered at \$100.00 plus service charge and tax per person.

Debrief

The Chef will debrief with the participants by asking if they accomplished the goals and objectives expected of them. They will also discuss working in a new capacity as a team and the evolution of a team leadership for this experience.

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