

Team Cuisine™

Proposal for a memorable Team Cuisine™ Event

“The group had a blast and really enjoyed the experience (as I think the Sheraton staff did as well!!)! Thanks so much for everything. It was a pleasure working with the two of you. I appreciate everyone’s efforts in making this event happen. Look forward to working with you in the future. Thanks again!”

A.O. - Meeting Planner, Gillette



Who are we?

Recipe for Success is an innovative organization specializing in team building and corporate training, utilizing the Culinary Arts. We help the world’s leading companies improve communication, performance, increase sales and build brands by creating events, environments and interactive experiences with the power to engage, educate, entertain and even transform.

Your Team Building event will include your group preparing a seven course Grand Buffet menu without the use of recipes. That’s where the Team Building comes in!

What is it: The Team Cuisine™ Team Building experience is a fun and effective way to bring your team together, bond as a group and learn more about each other through food preparation, cooking and dining together.

Objectives: The objective of this Team Building program is to use food preparation and the gourmet meal that is produced, as an active and powerful metaphor. The group will experience all the components of a functioning team, bond together and get to know each other in a unique environment outside of the work place.

A typical Team Cuisine Culinary Team Building Experience:

A typical Team Cuisine culinary team building experience begins with your participants arriving and wondering what they will be doing for the next few hours. They are handed an apron and asked to wash their hands in preparation. Soon, a Team Cuisine trainer begins the program with a brief but important orientation of the evening including safety lessons and basic knife skills.

The group is quickly formed into teams either by our trainers or by your staff before the start of the event. Each team chooses a team leader or “chef de cuisine” and is presented with their team’s culinary challenge. Now the fun begins as the teams begin creating their culinary masterpieces. The food preparation process lasts for approximately 1.5 to 2 hours. Oh, and by the way, no recipes are given to the individual teams—inspiration, creativity, collaboration, and trust in each other rule the day!

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Team Cuisine™ Continued



Your outcome has been achieved: a multi-cultural, gourmet buffet worthy of a four-star dining establishment. We take a moment to admire our creations and celebrate our very successful group effort — before the group enthusiastically consumes the sumptuous feast!

It's during dinner when the real team building occurs. Now that the ice has been broken and a new paradigm of behavior has begun, people begin the bonding period while breaking bread together. This is the “magic time” — when everyone starts sharing about who they are, when they are just people and not a company employee.

After dinner, the value continues. We believe if you truly want to anchor this experience into each person, challenge them to discover the meaning of the exercise and apply it immediately. This is done by the group discussing lessons pulled out of this engaging experience and relating them to their current working world.

Finally, the event's experience is summarized by your Team Cuisine head facilitator. He or she reminds the group of the delicious gourmet buffet they created and asks the most important question of all, “If you can do this team exercise, with all of these challenges you experienced today, what else can you do as a unified team?” The answer to this is what resonates within each of them as the Team Cuisine experience draws to a conclusion: Anything!

The main focus will be on creating an environment that promotes team building within your group. But to get there, we believe there must be an emphasis on having fun!

Investment: The Recipe for Success program fee depends upon the number of participants. Discounts are available for larger groups.

Additional Expenses: Food and beverage (supplied by the venue and typically runs around \$40-\$50 pp).

Venue space costs (if you are booking room nights and meeting space, the venue may provide the additional Team Cuisine space requirements at no cost).

Economy travel and hotel for the Facilitator, at cost.

“Thank YOU for a fabulous Team Cuisine event. Everyone seemed to have a great time... a few of them were having too much fun! I really appreciate you making this event so successful, especially with such short notice. Thanks again for a fabulous event. I hope we have an opportunity to work together again!”
J.C. - Event Planner for Bank of America

“The session was very well received — we had had a difficult afternoon and it turned the group's mood around — I was also able to leverage it with a deeper debrief the next morning. I greatly enjoyed the set-up and Nadine's “gentle support” to the teams during the session was helpful... it was very professional and not “tacky”.”
B.F. Johnson & Johnson