

Recipe for Success

CULINARY TEAM BONDING



“TeamBonding made me look so good!
It was truly amazing how the Chili Cook-Off got the creativity of all of our teams flowing. So many people told me it was our best event ever!”

D.D. – SHEA HOMES

CHILI COOK-OFF

A Red Hot Competition that Builds Teams, and Spicy Success!

Benefits & Results:

- Builds camaraderie
- Rewards creative thinking
- Fosters communication and collaboration
- Celebrates teamwork
- Promotes strategic thinking and resource management
- Expands taste buds and sense of adventure!

Experience a Fiery Fiesta of Five-Alarm Fun!

The Game:

Get ready for a competition featuring hungry teams and a savory concoction of meat, fire and beans. In this *Chili Cook-Off*, there's no standard recipe — and every team thinks they've created the best one.

But to truly appreciate this *Chili Cook-Off*, one has to do more than taste the beans of their labor. One has to experience first-hand what it's like to earn each ingredient — to stare deep into its spicy, restless, lonely heart.

Teams will see their fiery delight take shape from start to finish, beginning with trading and bartering for ingredients,



both at the General Store and with other teams. After creating the best chili ever conceived of by any soul, living or dead, your teams will design marketing campaigns to promote their culinary marvels, complete with an artistic sales pitches and commercial jingles.

Judges score the chili, holding up hilarious signs which spice up the competitive flavor of the event. (ie. *“That's going to hurt tomorrow”*; *“Don't quit your day job,”*; and *“Hasta la vista!”*) All the while, your teams will enjoy the creativity and camaraderie of the competition while having a great time and enjoying the teambuilding process.

Ideal Usage:

- Team Retreats
- Conferences & Celebrations
- Annual Meetings

Continued

CHILI COOK-OFF cont.

Training Module or De-Brief:

An optional debrief can be led by a trained facilitator around recognizing team strengths.

Minimum/Maximum Group Size:

8 to 800.

Program Length:

90 minutes to 2 hours.

Space Requirements:

A room large enough for a table for each team to use a portable stove, chop ingredients, and create a marketing strategy. Large groups can be best accommodated in a ballroom or outdoors.

