

Recipe for Success

CULINARY TEAM BONDING



"The team building was a huge success. Everyone really enjoyed it. I have never seen the group be so engaged and competitive."

A.S. – EVENT PLANNER
EXXONMOBIL

TEAM CHOCOLATIER

A Team Building Chocolate-Making Workshop.

Benefits & Results:

- Boosts morale and camaraderie
- Promotes teamwork in a fun setting
- Fosters collaboration
- Engages creativity
- Enhances collaboration
- Rewards team effort

Teamwork Never Tasted so Good!

Challenge your team to become chocolatiers for the day! Our hands-on chocolate *Team Chocolatier* workshops provide a marvelous way to spend a few hours working and playing as a team. Learn to make show-stopping truffles filled with anything from champagne cream to chocolate peanut butter. It's surprisingly easy once you understand a few essentials, plus a few secrets from our Master Chocolatier!

To kick off this team building challenge, guests are divided into groups and receive a *golden ticket* containing their chocolate mission statement and target market segment. Then, each team creates a box of chocolates for a section of the consumer market, complete with a brand identity, marketing slogan and eye-catching packaging as part of an exciting team building challenge.



The *Team Chocolatier* workshop delivers delicious tidbits on the world of chocolate along with fascinating, practical chocolate-making skills:

- Roll and dip your own truffles in a variety of scrumptious toppings
- Create amazing molded chocolates
- Produce fillings like coconut, apricot and framboise
- Piping, shaping and coating chocolates
- Packaging chocolate handiwork for maximum "WOW" factor
- Understand the chocolate process from bean to bar
- Discover the reasons varietal chocolates' popularity
- Get tips on tasting, buying and storing fine chocolate

Continued

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TEAM CHOCOLATIER cont.

Of course, your team will taste some chocolate and will take home their creations – along with some new, exciting chocolate making skills to create more at home! No matter your business or industry, your team will find this event a delicious way to build a team!

Ideal Usage:

- Company celebrations or outings
- Training seminar kick-offs
- New product launches

Minimum/Maximum Group Size:

12 to 40.

Time:

2.5 hours.

Space:

This is an indoor event, best conducted in a venue with kitchen facilities.

