



TEAM CUISINE™

A DELICIOUS, ENTERTAINING TEAM BUILDING EXPERIENCE!

BENEFITS & RESULTS

- Fosters camaraderie
- Builds connections between diverse groups
- Sparks innovation, creativity and collaboration
- Reinforces the power of teamwork
- Cultivates shared experience that builds bonds
- Creates unforgettable, fun-filled memories that carry over into work
- One of our most popular events by far!

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.

GET READY FOR AN UNFORGETTABLE EXPERIENCE!

During your *Team Cuisine™* event your group will prepare a seven-course Grand Buffet menu...without the use of recipes. That's where the Team Building comes in! After food is prepared, teams assemble their creations in a fabulous gourmet buffet, and share the fruits (and entrees and desserts!) of their labor. Sharing their creations as teams and as individuals, connections are formed and bonds are created. It's a unique, fun-filled, delicious team building experience!

WHAT TO EXPECT

Team Cuisine™ team building typically begins with participants arriving and wondering what they will be doing for the next few hours. Introduced to the program by fun, energetic *Team Cuisine™* trainers, they quickly receive their aprons, wash their hands and begin the program with a brief but important orientation of the evening, including safety lessons and basic knife skills.



(continued...)



PROGRAM LENGTH:

Approximately 3 - 4 hours including debrief.

GROUP SIZE:

10 - 250+

TEAM SIZE:

7 - 8 people per team

SPACE REQUIREMENTS:

Our approach allows us to come to your favorite hotel, conference center, winery or auditorium, allowing for easy planning. This is an indoor program that requires a table for each team and banquet tables for our materials and meal presentation. We request a space consisting of a minimum of 30 sq ft per participant, and both the food preparation and dining will take place within this space.

IDEAL USE:

- Award trips
- Retreats/conferences
- Company celebrations

"The group had a blast and really enjoyed the experience...It was a pleasure working with you. I appreciate all your efforts...Look forward to working with you again!"

A.O. – MEETING PLANNER GILLETTE



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The group forms into teams, with the help of our trainers or decided by your staff before the start of the event. Each team chooses a team leader or “Chef de Cuisine” and receives their team's culinary challenge. The fun begins immediately as teams begin to create their culinary masterpieces. The food preparation process lasts for approximately 1.5 to 2 hours. And, since teams are working entirely without recipes, inspiration, creativity, collaboration, and trust in each other rule the day!

A GOURMET BUFFET IS JUST THE BEGINNING!

No two *Team Cuisine*™ events are alike! Your teams will create their own spectacular multi-cultural buffet that's as unique as they are. As teams admire their creations and creativity, a sense of pride and accomplishment permeates the room. Enjoying dinner together is the next step!

Dinnertime is the perfect, natural complement to the team building experience. With the proverbial (ice broken, and new paradigms of behavior begun, people begin the bonding period while breaking bread together. This is the “magic time” when individuals begin to share who they are as people, not just as employees.

To harness the power of the *Team Cuisine*™ experience, Team Cuisine™ trainers challenge the teams to discover the meaning of the exercise and apply it immediately. Groups begin discussing lessons pulled from their culinary team building and relating these lessons to their current work 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 feast that they created and asks the most important question of all, “If you can do this team exercise, with all of the challenges you experienced today, what else can you do as a unified team?” The answer to this question resonates, as the *Team Cuisine*™ experience draws members to the same conclusion: **We can do anything!**



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).

“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