

ICE CREAM MAKING CHALLENGE

BENEFITS & RESULTS

- Elevating team spirit and morale
- Finding the winning balance between planning and execution
- Creating an environment that allows team members to get to know one another better
- Allowing the team to play with a purpose



THE SCENARIO:

Up until now there was only 2 ways to make ice cream, churning ice cold ingredients by hand or using an electric freezer that did all the work. Our program uses a new high tech solution to creating terrific ice cream. We use Liquid Nitrogen to freeze the ingredients in a very dramatic way. When poured into the Ice Cream batter, the Liquid Nitrogen creates a cloud of ultra cold fog. A few seconds later when the fog disappears the ice cream is frozen solid... How cool is that!

Turning raw ingredients into sweet and delectable ice cream requires expertise, precision and creativity. It's a fascinating process that will require all of your team and leadership skills to be put into action. The Ice Cream Making Challenge combines the knowledge gained from various expert workshops with the unique experiential facilitation of Teambonding to produce an unforgettable and delicious team-building adventure.

THE PROGRAM:

- The large group will be divided into competitive teams of 4 to 6 participants
- Participants and their teams will gain expertise in specific ice cream making skills including recipe basics, the use of liquid nitrogen, waffle cone making, equipment instructions, and marketing fundamentals

PROGRAM LENGTH:

Approximately 2 - 3 hours

GROUP SIZE:

10 - 70

TEAM SIZE:

6 people per team

SPACE REQUIREMENTS:

Enough space for 1 table per team. An open space will also be needed from the size of a meeting room to the size of a ballroom, depending on numbers of participants.

IDEAL USE:

- Relationship building

"Your team delivered a top notch event that was both fun and relevant. It enabled us to achieve our goal of creating more familiarity amongst our group and also enhanced morale. We received excellent feedback from all of our participants."

A.W. – SCOTIAMCLEOD



MOST
POPULAR



INDOOR



CULINARY



PHILANTHROPY



SPEAKERS &
TRAINERS



OUTDOOR



SCAVENGER &
TREASURE HUNTS



EVENING

ICE CREAM MAKING CHALLENGE

- Teams will then be challenged to bring together their new skills and develop a brand new ice cream flavor, package design, logo, marketing plan and 60 second commercial spot
- Teams must present their new flavor to our panel of judges and one team will be recognized as the “Ice Cream Making Champions”
- All participants will be “winners” as they enjoy their ice cream and homemade waffle cones during the awards ceremony

