

## TEAM BUILDING



## THROUGH COOKING



## **CORPORATE TEAM BUILDING AND COOKING COMPETITIONS**



### **THE OBJECTIVE**

The one thing we all have in common is eating and drinking. We have developed an innovative and creative way for your group to have fun while learning more about each other. We use food preparation, cooking, and dining exercises to help enhance employee teamwork, and to allow you to enjoy yourselves. Our objective is to encourage team interaction and fun while improving your team-building skills.

## **CORPORATE KITCHEN CHALLENGE**

Depending on your space and the number of participants the cooking challenge can be set-up at your place of business. Depending on the time of day, the event can be followed with a plated or buffet meal to complete the event.

**Pricing does vary depending on the number of participants and the complexity of the dishes.**



## SHARING THE OUTCOME



## **JUDGING CRITERIA**

Judging will be based on the following:

### **ORGANIZATION**

This takes into consideration how quickly the team can organize themselves as a group, selecting their team name, assigning tasks, effective strategizing, creating sub-groups, time management.

### **CREATIVITY**

This takes into consideration the creative usage of "Challenge Ingredients" into final recipe development and whether it is consistent with each dish prepared.

### **PRESENTATION AND PLATING**

This takes into presentation style including plate selection, placement, decoration and visual appeal

### **FLAVOUR**

Ultimately the most important aspect of cooking is taste. Judges will taste test each dish. Marks will be given for flavour appeal and proper use of seasoning

### **CLEANLINESS**

Cleanliness is absolutely vital in a kitchen environment. Judges will frequent stations to observe how each team manages their clean-up

### **WASTE**

Extremely important when considering the profit margin – teams will receive marks based on the amount of wastage at the end of their prep

### **PHOTO CHALLENGE**

A picture says a thousand words – interesting team and food shots including angles and lighting will be taken into consideration





**This is an extremely successful and rewarding event.**

For more information contact Tanis at Lifestyles Catering **905-727-0600** or email [\*\*thechef@lifestylecatering.ca\*\*](mailto:thechef@lifestylecatering.ca)