

Quick Reference to Chef Jim Connolly and CEO Chef Programs and Keynotes

Cooking Team Building Experiences

Our cooking team buildings are one of the most effective ways for your team to:

1. Build Team Chemistry
2. Get to Know Each Other
3. Build Trust
4. Gain Valuable Personal Insight
5. Understand and Experience Positive Team Interaction

Corporate Culinary Challenge™

Cooking Team Building 3-4 Hours

Group Size: 12-500 Participants

Location: Virtually Anywhere!

- Hotel & Resort Ballrooms
- Conference Center Rooms
- On-Campus Corporate Cafe Dining Rooms
- Training Rooms, etc...

Background Environment: CEO Chef Customized Music Playlist

Outcome: Multi-Cultural Gourmet Buffet

Our most popular, flagship team building experience!

Create a delicious gourmet meal with no recipes, no kitchen, no training and with the people who you work with, you must think that's impossible!

Impossible as it may seem, its true.

Ultimate Cooking Championship™ (Iron Chef Type Program)

Cooking Team Building 3-4 Hours

Group Size: 12-500 Participants

Location: Virtually Anywhere!

- Hotel & Resort Ballrooms
- Conference Center Rooms
- On-Campus corporate Cafe Dining Room
- Training Rooms, etc...

Background Environment: CEO Chef's Customized Music Playlist

Outcome: Multi-Cultural Gourmet Buffet, Competitive Event

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Take the best of the Food Network's Iron Chef and Bravo Channel's Top Chef, apply it to a team formate and get out of the way as you become the star of your own kitchen stadium! Intense, fun, and innovative are just some of the words that describe your team's experience. Perfect for sales, marketing and executive team's who need that **slight "edge"** to add an interesting element to their team building experience.

Team Tapas™

Cooking Team Building 2-2 1/2 Hours

Group Size: 12- 500 Participants

Location: Virtually Anywhere!

- Hotel & Resort Ballrooms
- Conference Center Rooms
- On-Campus Corporate Cafe Dining Room
- Training Rooms, etc...

Background Environment: CEO Chef's Customized Music Playlist

Outcome: Highly Decorated, Passed Appetizers, Tapas or Bite-Sized Morsels on Platters, Competitive or Cooperative Team Event

Perfect for organizations and groups that have a tight schedule but want to benefit from a cooking team building experience to bond their group. This fits any challenging schedule but works best as a late afternoon program that dovetails into the dinner hour. Because of it's unique design, your group experiences the same impact and objectives as our other programs, but in **half the time**.

Feed the Need™

A delicious **philanthropic** way to build teams and give back to your local community. Your teams create additional portions from any of our culinary team buildings programs, package them up for travel and have the charitable organization that benefits, pick up your culinary creations and share a few words about the benefiting families that you're feeding.

Your team experiences deep and meaningful transformation, with the additional powerful insights of gratitude and responsibility.

Feed the Need™ creates the opportunity to build your organization's team while feeding families in need from within the communities you serve. A win for your team, a win for some lucky families.

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More on Customization...

All of our programs are customized to match your outcomes and training objectives. Even though we have some templates of the most popular programs that we offer, each team building experience is designed to give you the results that you are looking for from your teams. From simply having an engaging fun break from intense meetings, to focusing on some of the basic team components.

The following are a list of other specialty programs:

- Perfect Partners - Chef Meets Sommelier (wine appreciation symposium element included)
- Corporate Cake Challenge
- Hospitality Suite “Iron Chef” (designed to “spice” up trade show Hospitality Suite entertainment”
- Premier Executive Culinary Challenge
- Full and Multiple Day Retreats

Call now 1-888-308-8326 to check on our availability

Typical Keynote Topics

Being the Best Means Everyone Counts, Including the Dishwasher!

Theme: team building, leadership, peak performance

Jim relates stories of how restaurants rely on the commitment of their team to put out a gourmet quality experience for diners during each and every service. As Jim puts it, “It’s like opening night on Broadway— no one cares about your last performance, just the one in they’re watching now”. The lessons learned from this presentation will inspire your work teams to a higher standard, display a commitment to excellence, and clearly illustrate how every member of the team, regardless of their rank or position, brings value.

Recipe to Your Team Success: Secrets to Take Your Team from Good Great!

Theme: passion, excellence, planning for success, employee engagement

Getting to the 4 star level, or to the top five in food in all of the San Francisco Bay area according to the Zagot guide takes a high level of commitment to excellence and teamwork. Jim shares his recipes for success to inspire your employees to get to the next level and and to step into the magnificent possibilities that can become their future.

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Never Be Embarrassed Again, Executives, Learn the 5 Secrets to Pairing Food & Wine for Your Next Important Dinner Meeting!

Theme: culinary/wine appreciation & etiquette, relationship building

Unsophistication can ruin the deal!

All that work to "seal" the deal and it all come down to a simple, last moment, tie-up loose ends, type dinner meetings with your valuable client. And then it happens, your client asks you to do the honors and pick the wine that you think is appropriate, what does that mean?

You're a beer and shooter guy, what do you know about pairing the right wine "that's appropriate" for your client's meal?

Now, your client might not fire you on the spot, but as all great salespeople know, relationships build client sales and long term relationships build successful companies. What do you want to build?

The 5 secrets to pairing food & wine is easy to learn, and most importantly, easy to remember. As a bonus, you get to share your new found information with clients and wow them with your unique perspective on food and wine appreciation. This presentation is a must for new executive hires, sales and marketing annual meetings, even executive corporate leadership retreats.