

Team Cuisine

Our first and original branded cooking team building program, created over 20 years ago when we were known as TeamCuisine.com.

Perfect for any group looking to have a purely fun time with their organization's work teams without the mention of the words, "team", "leadership" or "bonding".

Great as a celebration for completed, long term projects or "Recess for the Busy Executive™".

No team facilitation is offered at the conclusion of this experience, even though your participants will clearly "get it" from the underlying team building matrix designed within this activity. A great opportunity for your team to experience "creative play" with the freedom to be fully self and team expressed which primes their creative juices back at the workplace.

- Group Size: 12 to 600+ Participants
- Cooking Team Building: 3 to 4 Hours
- Location: Virtually Anywhere!
 - Hotels & Resort Ballrooms
 - Conference Center Rooms
 - On-Campus Corporate Cafes
 - Dining & Training Rooms
- Background Environment: Customized Music Playlist
- **Outcome:** Multi-Cultural Gourmet Buffet; Competitive or Cooperative Team Event; Fun, Flavorful & Fantastic!

Remember back to a time when you were in grammar school and the recess bell was about to ring? Do you remember that feeling of anticipation?

Do you remember when recess was complete and your mind was clear and free to take-in the next subject at hand?

Well that's how the Team Cuisine program was designed, to give your people a sense of "recess" and clear your mind as a sort of team rejuvenation, restoration and reboot!

The original Team Cuisine culinary team building experience was designed to refresh, bond and prepare your team for an experience that kicks up the fun factor by incorporating classic team building challenges within a food-creation, cooking event.

It begins when your whole group now forms into smaller cooking teams. Each team is given one or more culinary challenges to overcome and create. No recipes or kitchen are needed to accomplish





The focus of completing your part of the meal takes over and the laughing and beat of the music fill the air. A blend of cooking know-how and traditional team skills, guide each group for the next 90 minutes. All of your efforts ultimately bring you to the completion of your goal, a delicious buffet of culinary delights that any professional chef would be proud to serve.

Now the truth comes to light as each person is delighted to taste the fruits of everyone's labor and experience their first "A-ha" moment, that this food is really, really good!

At the conclusion of the meal, the fun continues as each team gets to share their new culinary team name and team cheer along with other food-centric stories that contribute to a fun time. By the conclusion of your event, everyone is already talking about what they want to cook the next time we all get back together and how we can out-do ourselves in creating the environment for your team to experience this event all over again!

*This is a sample of the high quality of menu that is your group's culinary challenge. This is not necessarily the exact menu that your group prepares.

the task of creating a multi-cultural gourmet buffet from scratch. Just the resources, desire and cooperation of everyone from each team.

Once the safety and personal hygiene orientation is complete, each team chooses their own team "Chef" and then as quickly as 1, 2, 3, the cooking experience begins!



Team Cuisine Sample Menu*

Chilled Sesame Noodles in a Tomato Boat, flavored with Sesame Paste, Rice Wine Vinegar, Shoyu & Roasted Sesame Seeds

California Turkey Salad of Roasted Turkey Meat, Avocado, Fruity Olive Oil, Sun Dried Apricots, Raisins and Almonds

Bruschetta of Seared Beef "Carpaccio" with Greek Extra Virgin Olive Oil, Arugula, Cherry Tomatoes and Parmesan Cheese

Northwest Salmon Filet Baked in a Crispy Pastry Crust with Spinach and a Citrus Butter Sauce

Stuffed & Roasted Crimini Mushroom Caps with Garlic, Cilantro, Cumin & Farmers Cheese

Baked Strawberry & Walnut Tarts flavored with Mint and Basil, Topped with a Black Pepper Cream