

CEO Chef Programs

Corporate Culinary Challenge™

Length of time: 3-4 hours

Group size: 12-100

Where: Virtually anywhere – hotel ballrooms, corporate campus cafe dining room, etc.

Picture a room full of people filled with anticipation. The curiosity grows as they're handed an apron and asked to wash their hands. Finally, your CEO Chef culinary coach steps forward to reveal the exciting plan for the evening.

The program begins with a brief, but important, orientation that includes safety lessons and basic knife skills.

Teams are then quickly formed – either by us or by you beforehand. Next, teams choose their "CEO Chef" (team leader.)



Now, the moment comes that everyone's been waiting for: "Three...Two...One...Let's COOK!"

Each team's chef rips open an envelope containing their unique "Culinary Challenge." Five minutes are taken to plan a strategy before cooking begins.

What's each Culinary Challenge outcome? "To prepare a beautifully garnished and gastronomically orgasmic platter of food."

There are two important items to note:

1. There are no recipes – guidelines are the only tools given. Therefore, inspiration, creativity, collaboration, and trust in each other rule the day!
2. Teams are encouraged to barter with each other for ingredients to enhance the outcome of their Culinary Challenge.

Teams rock and roll to upbeat classic tunes as they complete their challenge, enjoying the music and the camaraderie of their teammates. Two hours later, time is called and all cooking ceases. A moment is then taken to admire the spectacular creations and to recognize, applaud and celebrate a successful group effort!

It's during dinner when the real team building occurs. Now that the ice has been broken and a new paradigm of behavior has begun, people bond even deeper while dining together. This is the "magic time" – when everyone relaxes and starts sharing who they really are when not a company employee.

After dinner, the value continues as your CEO Chef coach facilitates a debriefing designed to

anchor the experience into each participant. This could be an in-depth discussion that allows the group to discover the deeper meaning behind the program simulation. Or, each team makes a brief and entertaining presentation that includes a team name, team sound (no “Bam!” please :-), the food item created, and one “take away” point they learned from the activity.

Finally, your CEO Chef coach brings the program to a close. She reminds everyone of the delicious gourmet buffet they created and asks the most important question of all, "If you can do this team exercise, with all of the challenges experienced today, what can you do as a unified work team?" The answer resonates within every participant: “Anything!”

**Contact CEO Chef Today To Book The Event Your
Team Will Be Talking About For Years!**

“... [Your] team did an outstanding job and [we] achieved everything we set out to achieve and more...”

David S., President, N-Able Alliance

“...They did an amazing job... We learned a lot...to take back with us ...”

Alex K., Vice President, Human Resources, Wells Fargo

“...in over 30 years in the industry, in sales, this is the best [team building] by far!...”

Blue Shield

“...We just enjoyed it tremendously and I recommend this highly to anyone doing team building events!...”

*Adria A., Senior Executive Vice President, Human Resources,
Discovery Communications*

