



French 'patisseries'

Cuisine Team Events

Team Focus: Learning experience
Communication
Getting to know your team

Numbers: 10 – 100 participants

Location: Indoors

Times: 1 to 2 hours

The Objectives:

Our fun, hands-on and informative cooking experience will improve your staffs

- Confidence
- Communication Skills
- Flexibility
- Leadership Skills
- Self Esteem
- Co-operation

“A culinary workshop where the group will learn a new skill and have fun together, creating a selection of French cakes & pastisseries for afternoon tea”

Overview:

With our expert chef on hand with tips and techniques your group will enjoy this challenge however good (or bad) they are in the kitchen.

How it works:

Our professional chef will demonstrate how to make a selection of stylish and tasty French cakes & pastisseries. Then he will hand over to the group to have a try for themselves. Groups will need to copy the chefs' examples and make a selection of cakes. Each team must prepare and cook. This is a great activity with lots of scope for learning and being creative.

Results:

Teams can 'break bread' and enjoy their cooking at the end of the session. This is the perfect activity to do during the afternoon as it gives an ideal excuse for a tea break and to enjoy succulent cakes & pastisseries that the participants have made themselves.

Culinary activities create an environment that promotes creativity, communication and co-operation among participants.

Programme Includes:

- Experienced Chef and assistants
- All equipment
- Disposable aprons and hats for all guests
- All ingredients
- Mobile kitchen equipment
- £5 Million public liability insurance
- Transport & Mileage

Cooking Facilities:

We supply food, utensils and everything required to run the session and generally two people to run the event. We can operate in a hotel conference room using our mobile mini ovens or in a fully equipped kitchen. We can liaise with the venue to check suitability.

- All electrical goods are tested and we follow all health and safety regulations.
- Cooking equipment includes: mini electrical oven, microwave and hot plate. These are staffed at all times in an allocated area.



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