

# Corporate Chef



*Objective: Impress the judges where it counts most..... their taste buds!!*

By providing tasks for all team members to create the ultimate dining experience, teams must work together on all aspects of fine dining to work with the materials and ingredients provided to whip up the perfect culinary and dining experience.

All **teams** will meet for a team briefing held by Corporate Challenge, as rules and objectives will be outlined. Teams will be told of their need to design and prepare a "signature meal" and a "dining experience" that will be judged on many variables by an expert panel.

Teams must then delegate roles, to the **designers & decorators** (those who will set the ambience for the dinner with tables settings and the appropriate mood) and of course the **chefs** (those who will be hands on in the kitchen with a chef).

During compulsory planning time each team will allocate tasks, decide on a menu, decide on a theme and target market for their meal, design a wine list and prepare a budget. The three groups will then head out to commence the task of creating the ultimate dining experience.

1. Basics such as tables and chairs will be available for the designers & decorators
2. Chefs will be on hand in the "kitchen" to assist teams with the preparation of the meal.

When all tasks are completed, teams will come together as one for the final touches to their experience and the final serving of the meals to their table and to the Head Chef (Teams cook one meal for each team member and one for the judging panel).

The judges will then visit each table to judge their signature dish, their menu, their wine and rate the overall ambience of their dining experience. From this a winning team will be announced, and the spoils of victory awarded to them.

Ready, steady..... cook!

## KEY PROGRAM OUTCOMES:

Creativity – Enjoyment – Time Management – Role Delegation

