# **NWACC Corporate Learning**

### **Corporate Team Building Events**

Our culinary Arts inspired team building events are a great tool for your group to learn new skills, interact and communicate and have a lot of fun in the process.

Food brings people together and culinary activities create an environment that promotes creativity, communication and cooperation among participants.

Our expert chef on-hand will provide your staff, coworkers and guests with useful tips and techniques that your group is guaranteed to enjoy.

We also have offer full service catering provided by our corporate catering staff. For more information please

#### Our culinary Team Building Concepts include:

- Building the Ultimate Sundae
- Sandwiches Save the Day
- The Ultimate Cake Decorator
- Fun with Finger Foods

call 479.936.5175



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<sup>\*</sup>All events run between 2 and 3 hours each

## Corporate Team Building

### **Event Descriptions**

#### All events run between 2 and 3 hours each

#### **Building the Ultimate Sundae**

Teams first develop their own ice cream flavor using ingredients from our pantry. Once the churning begins, teams will then develop their brand, giving it a catchy name, designing the packaging and preparing to display their edible prototype. A marketing strategy will be planned out to show how they intend to advertise their product and to who.

#### Sandwiches Save the Day

Looking for a way to combine team building and a fun lunch? Our sandwich challenge will easily provide both. After a quick introduction on sandwich basics and some easy knife skills training, we turn the teams loose to see who can create the most flavorful and interesting sandwich of the day.

"A team is like a sandwich. It's only as great as its individual ingredients and how well they blend together" ~ Yogi Berra, famous ball player and coach.

#### The Ultimate Cake Decorator

What better way to bring out the creative side of your staff than with lots of frosting and sugar flowers. Your guests will plan out a cake to meet the expectation of one or more fun scenarios from weddings to retirements. After designing on paper the fun begins! Under our chef's supervision, using pre-baked cakes the teams will bring their handwritten drawing to life.

#### Fun with Finger Foods

Combine creativity, communication, precision skills and great food and you have this wonderful team event. Participants must plan out a tasty and beautiful display of canapés and small finger foods. Just like the pros they will be judged on visual appeal, uniformity and flavor combinations.

#### Services for Team Building events include:

- 1. Complete menu and event planning.
- 2. Shopping services and menu ingredients using the freshest seasonal produce from local markets and specialty purveyors.
- 3. Instruction and guidance of a professionally-trained chef.
- 4. Delivery of all cooking equipment for use during cooking (chef knives, cookware, cook's tools, measuring cups & spoons, etc.)
- 5. Arrangement of cooking stations to accommodate the event
- 6. Dish clearing, washing and kitchen cleaning.
- 7. Electronic copies of the recipes and digital photos of the event (sent via email) for event participants.
- 8. Commemorative aprons and for all participants during the event.
- 9. Feedback surveys to show effectiveness.

Are you ready to have some fun in the kitchen and participate in a unique team building opportunity?

Call NWACC Corporate Learning at 479.936.5175 today!