



OUR CULINARY TEAM BUILDING PROGRAM



" WE DON'T JUST COOK TOGETHER , WE BRING OUT THE OBJECTIVES FROM OUR PROFESSIONAL COOKERY MANAGEMENT"



HELL'S KITCHEN: A real life simulation relatively to restaurants. Teams have to prepare for a lunch / dinner services by preparing and managing a full operation together in a virtual kitchen / restaurant in order to bring out customers order correctly. All progress of making the cuisine are handled by team themselves with the assistance of our Sous-Chef. Customer Satisfaction are emphasized in this program.

THE MASTER CHEF: The role of the master chef is to appoint the right person to do the right job. Cooking isn't the only main duty here but rather organizing a smooth logistic in the kitchen is. In additional, crisis management / leadership skill / sharp decision making skill will also be involved.



THE RUNNING MAN ~ FOODIE SMART HUNT / CHEF VERSION: Teams have to go to different checkpoints and complete different missions- tasks are all related to F&B strategic planning and well communication with their Master Chef. Teams with limited budget would have to go to the wet market for ingredients purchasing as well.

THE BEAUTIES & HANDSOMES KITCHEN: With our cooking instruction plus their creativity input for each cuisine, score will be determined base on completion / on-time delivery & decoration in each appetizer / entrée and dessert. Cuisine style can be chosen from Italian / French / Spanish / Thai/ Korean or even BBQ Challenge!! Special challenge such as cocktail battle / Food Fear Factor with live animals cooking might also be introduced.





FOOD TRUCK FACE-OFF: Teams have to work together to prepare a food truck service. Creating a company name, designing a logo, and building a large truck facade with cardboard, duct tape and decorative materials. Teams also need to create their own menus as well as a commercial they will perform to whet their colleagues's appetites.

TEAM TAPAS & COCKTAILS: Our goal is to create delicious, multi-cultural passed appetizers without previous culinary training and done in a limited amount of time, as a way for your team to intimately get to know each other and to experience the feeling of success that world class teams feel.



CUISINE / DESSERT SHOWCASE: Participants will have to complete the cuisine / dessert combo with provided ingredients within certain time frame from our cuisines / desserts menu.

THE IRON CHEF: This version of the cooking battle will built around a specific theme ingredient. Each team has been given a time period to cook and improvise a multi-course meal around a theme ingredient in a mystery box. Judges will be based on overall taste, presentation, teamwork and creativity. Bonus points will be awarded to team who produces the most number of dishes using the "themed" ingredient.



心之料理 HOME SWEET HOME: This program applies to company with staffs in different cultural background. Participants have to cook their own cultural dishes, share their recipes & cooking skills with others. The goal is to create an "Around the world" cuisines for the company.

" LET'S COOK UP YOUR KITCHEN MOMENT "



OUR SOCIAL RESPONSIBILITY PROGRAM

COOKING / BAKING FOR A CAUSE: We have connections with NGOs and some specific organizations. We might be able to arrange participants to make a visit to such organizations such as orphanage, alderly centre/ nursing home and handover their "cooked dishes" to the person that need our services.

For more details, please contact our staff @ (852) 3484-8373.