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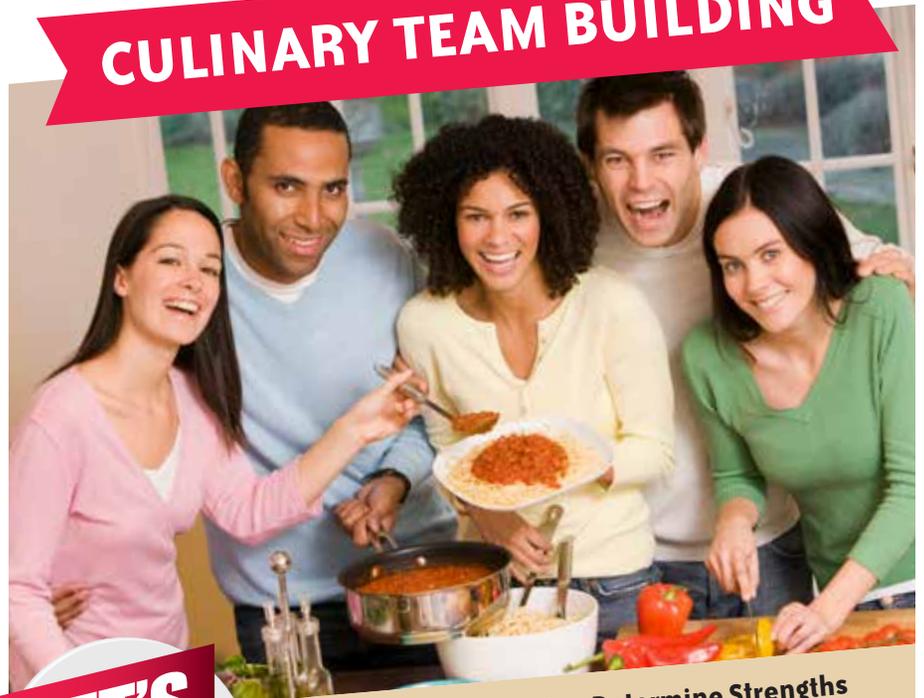
NEW
Culinary Teambuilding
Experience



Corporate & Community **EDUCATION**

New Program

CULINARY TEAM BUILDING



**Build Morale • Determine Strengths
Develop Teamwork**

 **TriCounty**
TECHNICAL COLLEGE

CULINARY TEAM BUILDING

Give your employees a break from their normal work day by placing them in a fun, energetic culinary experience that builds morale and develops teamwork. Whether your employees are rookie cooks or considered gourmet chefs, their talents will shine in ways that might otherwise go unnoticed. Bringing employees together while enjoying cooking as a team building activity, you'll quickly see strengths surface that will become the foundation for further growth, for individuals as well as the team. And, the new found team building skills will start paying dividends back in the workplace from day one!



Culinary Team Building Experiences Offer Many Benefits:

- Boosts morale
- Builds relationships
- Celebrates teamwork
- Improves communication
- Energizes a team
- Fosters camaraderie and team spirit
- Generates laughter and fun
- Encourages creative thinking
- Uncovers hidden skills and talents
- Promotes innovation
- Creates memorable and shared experiences
- Improves negotiation skills
- Enhances problem solving skills
- Helps with setting priorities



We have designed several **Culinary Teambuilding Experiences** to excite and engage your group. Choose from the following culinary experiences:

- Ultimate Breakfast
- Great Appetizer Challenge
- Grocery Bag Challenge
- Mama Mia Now That's a Pizza Challenge
- Iron Chef Challenge
- How Sweet it is Challenge

LET'S COOK ULTIMATE BREAKFAST CHALLENGE

Rise and shine to this early morning culinary event that rallies your team around the smells of bacon, eggs, pancakes and good coffee! Impress the judges with a "healthy start" breakfast selection or go traditional and add some flavor! Your team works together "griddle-side" building bonds and starting the day on a "high note".

PROGRAM LENGTH: 2 hrs.

GROUP SIZE: 8 to 20

TEAM SIZE: 3-4

COST: Flat fee of \$199 + \$10 per person.*

LET'S COOK GREAT APPETIZER CHALLENGE

Tour the world by preparing hors d'oeuvres from every corner of the globe! Teams are challenged to create appetizers that look great and taste great. We provide all of the necessary ingredients, utensils, and recipes. Once completed, all of the tempting creations will be showcased for all participants to share and enjoy. In the event's finale, the judges will select a champion based on taste, presentation, team work, and leadership.

PROGRAM LENGTH: 3 hours

GROUP SIZE: 8 to 20

TEAM SIZE: 3-4 people per team

COST: Flat fee of \$299 + \$12 per person.*

LET'S COOK GROCERY BAG CHALLENGE

Test your teams' creative culinary efforts with one bag of groceries in creating an appetizer, entrée and dessert. All teams will have the same ingredients...so think cooking methods, flavor combinations, creativity and presentations. All teams' effort will surely make a great impression on the judges, but there will only be one champion.

PROGRAM LENGTH: 3 hours

GROUP SIZE: 8 to 20

TEAM SIZE: 3-4 people per team

COST: Flat fee of \$299 + \$12 per person.*

**Prices subject to change.*

LET'S COOK MAMA MIA NOW THAT'S A PIZZA CHALLENGE

It's official; pizza is the single most popular food in the entire world. There are a million ways to make it, and almost as many ways to enjoy it. Now it will provide the perfect vehicle for a fun, festive and delicious hands-on culinary team building experience, plus a little friendly competition. Creativity and originality are essential ingredients! For the finale, everyone gets to sample each unique pizza and one team will be crowned the champions.

PROGRAM LENGTH: 3 hours

GROUP SIZE: 8 to 20

TEAM SIZE: 3-4 people per team

COST: Flat fee of \$299+ \$12 per person.*

LET'S COOK IRON CHEF CHALLENGE

Sharpen your communication and collaborative skills through creative development of a three course menu that incorporates the ingredients presented in each team's seasonal basket.

PROGRAM LENGTH: 3hours

GROUP SIZE: 8 to 20

TEAM SIZE: 3-4 people per team

COST: Flat fee of \$299+\$15 person.*

LET'S COOK HOW SWEET IT IS CHALLENGE

How Sweet it Is, the perfect choice for an after lunch or dinner program, or as a refreshing way to break up a day of meetings. Your team will prepare and share delicious treats, taking the opportunity to create something special outside the world of work, together! Each team prepares one or more mouthwatering treats worthy of a top pastry chef—from scratch. Once the desserts are complete, all of the tempting creations will be showcased for everyone to sample each creation. Of course, they're all delicious. But, the judges have the final say. The day's champions are chosen based on taste and presentation.

PROGRAM LENGTH: 2 hours

GROUP SIZE: 8 to 20

TEAM SIZE: 3-4 people per team

COST: Flat fee of \$199+\$10 person.*

For more information, contact Sandra Strickland at (864) 646-1732 or sstrick2@tctc.edu.

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