

THE Cooking Studio

FORT COLLINS

Team Building

At The Cooking Studio we offer the finest team building experience for our clients. Our classes are great for corporate and department teams, end of the retreat activities, boards of directors and many more.

Team building classes are not demonstrations, but 100% hands on. They take place in our professional teaching kitchens and are great for groups of 3 to up to 26 students. Chef-led instruction and team cooking use both project management and communication skills, are a lot of fun, help your team work better together, and of course we don't leave out the eating. Your team will get to enjoy the food they've cooked.

10 Effective Team Building Requirements:	In The Cooking Studio Activity:
#1 Clear Purposes and Common Goals	Your staff will use teamwork to create a great meal from scratch
#2 Challenges that Require Teamwork	Cooking the meal & getting everything to the table on time. If competing we also add determining the use of the secret ingredient(s), presentation & plating.
#3 All Employees Are Included (ie: pregnant, older, less fit)	Unlike adventure events, everyone can cook in our kitchens and we are wheelchair friendly.
#4 Create Networking Opportunities	Time away from work leads to more relaxing networking
#5 Enhance Working Relationship	Nothing brings people together as well as food does. Cooking & sharing the meal together is good for working relationships.
#6 Improve Communication between Co-Workers	Communication is key to successfully creating a meal together.
#7 Promote an Attitude of Helpfulness	Someone will have to volunteer to cut the onions.....
#8 Budget-Friendly	You get a team activity AND a full meal – and we do all the planning, set-up. teaching & clean-up!
#9 Fun-Filled and Relaxing Experience	We play music, laugh a lot and sometimes even dance as we cook!
#10 Reflect on How to Apply Team Spirit at Work	Cooking as a team requires appreciation for each person's skills and contribution – which is a metaphor for how to do the same at work.



Team Building & Private Events Information & Pricing Sheet

Each class includes a Chef Instructor and Assistant, recipes, equipment, food for the 4-course meal and all clean-up. Wine and beer is available as a cash bar during the event, or can be paid for after the event based on consumption.

Additional Information:

- Classes are approximately 3-hrs (a shorter class can be arranged).
- A 30% down payment is due when signing the letter of agreement. Final payment for the class is due 1 week prior to the event.
- Menus are decided by the Chef Instructor taking into account client requests, food allergies and type of class (ie: competition vs private party).

Number of attendees	Price	Notes
0 – 8 people	\$600	Private class, Team Building &/or Team Competition
9 -15 people	\$1,125	Private class, Team Building &/or Team Competition
16 – 20 people	\$1,500	Private class, Team Building &/or Team Competition
21 – 26 people	\$1,700	Private class, Team Building &/or Team Competition

To book your class or for more information: Trish@the-cooking-studio.com or 720-839-2417