



HOW IS OUR ONE-DAY CULINARY EXPERIENCE IDEAL FOR CORPORATE TEAM-BUILDING?

Overall, cooking and eating together aims to improve group dynamics, enhance communication, and foster collaboration.

Improved Communication

Team members often gain better communication skills and a deeper understanding of how to interact effectively. This can reduce misunderstandings and streamline problem-solving.

Stronger Collaboration

By working together in a different context from what they are used to, team members often strengthen their collaborative skills, learn to delegate, learn to follow, and appreciate the value of each team member's contribution.

Increased Trust

Trust is built when team members depend on each other in a non-work environment, leading to stronger relationships and more willingness to take risks or share ideas back in the workplace.

Boost in Morale and Engagement

Fun, shared experiences can uplift the overall mood and engagement level of employees. Positive energy often translates to increased motivation and productivity.

Enhanced Problem-Solving Skills

Team-building often involves overcoming challenges. When faced with a new challenge, like cooking together at Affirm College, it can help the group develop stronger critical thinking and problem-solving capabilities.

Reduced Stress

Team-building, especially fun activities like we offer, can allow employees to relax and relieve work stress, which can improve mental well-being and reduce burnout.

Bonding

Strengthen relationships in a relaxed, enjoyable setting.

Fun

Affirm College provides a break from the daily work routine with a playful, engaging activity.





WHAT IF OUR COMPANY WANTS SOMETHING LONGER THAN ONE DAY?

If you wish to *expand* your Team Building to 2-5 days, there are enhanced features which can be customized and included, for an increased duration and corresponding fee:

Creativity

We could provide no recipe, but only ingredients, and require teams to create their own menus. This can encourage innovation and creative problem-solving by experimenting with ingredients and techniques.

Verbal Participation Activities

A game or exercise, like a food trivia quiz or ingredient identification challenge, to warm up and get people comfortable.

Team Cooking Challenge

Divide the group into small teams, assigning specific cooking tasks (appetizer, main course, dessert, etc.), which together create the whole menu.

Ingredient Selection

Teams are given access to a pantry with pre-selected ingredients. We can introduce a twist, such as limited ingredients or surprise ingredients.

Challenge of a Time Limit

Teams are given a set amount of time (e.g., 2 hours) to prepare their dish.

Awards

The chef can present fun awards, like “Most Creative Dish” or “Best Teamwork” which can be handed out.

Cook-Off Challenge

Teams compete against each other to create the best dish using a secret ingredient, adding an element of friendly competition.

Wine or Cocktail Pairing

Add a wine or cocktail pairing session for an enhanced gourmet experience. A liquor license application is required.

Post-event Reflection

After the cooking is done, we can facilitate a discussion about the experience, focusing on what they learned about teamwork, communication, and leadership.

