

Ultimate Cooking Championship™

The Ultimate Cooking Championship program is like “Iron Chef,” except your participants are the celebrity chefs in your very own kitchen stadium! Create a delicious gourmet meal with no recipes, no kitchen, and no training by signing up for our most popular flagship team-building exercise! Impossible as it may seem, it's true that you can enjoy a unique bonding experience with the people you see every day.

- Cooking Team Building: 3 to 4 Hours
- Group Size: 12 to 600 Participants
- Location: Virtually Anywhere!
 - Hotels & Resort Ballrooms
 - Conference Center Rooms
 - On-Campus Corporate Cafes
 - Dining & Training Rooms
- Background Environment: **CEO Chef's** Customized Music Playlist
- Team Outcome: Multi-Cultural Gourmet Buffet that We All Share

Move over “Iron Chef”. Ultimate Cooking Championship is here! You get all the thrills of competitive cooking and striving to outshine your opponent, but more than anything, you are the celebrity chefs in your kitchen stadium!

UCC begins with your participants arriving and wondering what they will be doing for the next few hours. They're handed an apron and asked to wash their hands in preparation. Soon a culinary coach begins the program with a brief but important orientation, that includes safety lessons, basic knife skills and rules on how to win the *Ultimate Cooking Championship* game!

The group is then quickly formed into teams, either by our coaches or by you beforehand. Each team chooses a team leader (or “Chef de Cuisine”) and the countdown begins, 3,2,1 Let's COOK!



Each team's chef de cuisine rips open the team's specific instructions to expose the “culinary challenge” of the day. Each team takes 5 minutes to plan their battle, then the cooking begins. The winning food is judged on the following criteria: 25% Food Taste; 25% Spectacular Presentation; 25% Team Spirit; 25% Salesmanship (more on this later). Each team strives to achieve the accolade of “Ultimate Cooking Champion!”

Each team has 1 ½ hours to complete the challenge, oh, and that is without the use of recipes! Guidelines are given, not complete recipes. Teams must rely on each others life skills and experiences to be successful, just like in the real world of business. Also, because there are no recipes to hold you back, teams are allowed to improve upon their creations by roaming the room and bartering for ingredients with other teams, the very people that they are competing against!



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- At the conclusion of the cooking part of the program, time is called, participants raise up their hands to indicate that cooking is complete. The judges table is presented with a single serving from each team on a decorated plate. The participants are judged both for the small plate presentation as well as the large platter presentation. All of the participants now help themselves to the outcome that they all contributed to, a multi-cultural, gourmet buffet that would make any professional chef proud. But first, you take a moment to admire your creation and to celebrate a successful group effort before enthusiastically consuming the sumptuous feast.

It's during the meal when the real team building occurs. Now the ice has broken and a new paradigm of behavior has begun, people bond even further while dining together. This is the "magic time" - when everyone starts sharing about who they really are when not a company employee.

After dinner the value continues. To anchor this experience into each participant, your culinary coach facilitator will lead the group in an appropriate conclusion of the event. It could range from a full debrief that challenges the group to find the meaning of what was learned during the program or have each team present to the rest of the group, their team name, their team sound (no "Bam's" please :-)), what they created today and a compelling reason why their team should earn the title, "Ultimate Cooking Championship".

Once each team has presented, each team's score is now tabulated and your culinary coach prepares to announce the winner. But not until your culinary coach shares a few valuable insights to the success of all of the teams and the valuable lessons they may take back with them.

Finally the program concludes with the awards ceremony as the most deserving team is honored with a certificate naming them "Ultimate Cooking Champion".



Ultimate Cooking Championship™ Sample* Menu

Brochette of Breast of Chicken “Provençal”, with Zucchini, Mushrooms, Olive Oil, Thyme and Rosemary and an Kalamata Olive Tapenade

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Northwest Salmon Filet Baked in a Crispy Pastry Crust with Spinach and a Citrus Butter Sauce

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Savory Stuffed and Roasted Crimini Mushrooms flavored with Fresh Oregano, Parmesan Cheese and San Juaquin Valley Sun dried Tomatoes

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Southeast Asian Seared Beef “Carpaccio” with Thai Basil, Mint and Toasted Sesame Seeds on a Crispy Wonton

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Rice Paper Wrapped Cobb Salad of Crispy Bacon, Roqufort Cheese Crumbles, Hass Avocado, Heirloom Tomato and Chopped Salad Greens

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Belgium Endive filled with Mozzarella, Gorgonzola and Crisp Granny Smith Apple Salad, Flavored with Lemon Zest and a Chiffinade of Opal Basil

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Great Lakes Wild Rice Salad with Olive Oil, Celery Hearts and Green Peppers in a Tomato Boat Perfumed with Tarragon

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Baked Strawberry and Poppy Seeds flavored with Mint and Basil and topped with Black Pepper Cream

* This is a sample of the high quality of menu that is your group’s culinary challenge. This is not necessarily representative of the exact menu that your group prepares. Talk to your CEO Chef client representative for more information.

“For organizations that may be on the fence about using your services...I am recommending your services for organizations that want to see their staff work as a team...Our group has listened to every type of motivational or management speaker on the market. Your service brings a huge breath of fresh air to the training arena.”-

Howard Hughes Medical Institute

“Hi! We’re from Arden Realty and we just had our first Arden chef event hosted by CEO Chef. It was a fantastic event , well organized. Lots of fun, lots of team building and just a fantastic event altogether. Thank you so much. Everyone had a great time.”

Arden Realty (Division of GE)

“...We just enjoyed it tremendously and I recommend this highly to anyone doing team building events...”-Adrea A. Senior Executive Vice President, Human Resources, Discovery Communications



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