



Teambuilding Benefits

- Promote and foster team morale
- Improve Team communications
- Nurture collaboration and group interactions
- Improve relationships
- Improve productivity
- Positive reinforcement
- Promote creative thinking
- Learn to have fun and reduce stress

What's Provided

- Team exercises and hand-outs
- Facilitation and instruction
- All food, raw materials, and equipment as needed

Team Size and Cost

- Team size: 5–15 dependent on exercise and Kitchen/Room availability
- Max # Participants: 50
- Cost: Per person, plus facility cost and equipment if needed

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Culinary Team Building and Cooking Class Services

In today's business environment, being able to work together has become increasingly important with your internal and external customers. Whether your company is looking for a new solution or working with your customers, the best way to success is through PCC: Preparation, Collaboration, and Communications.

Red Kitchen Foods can provide a unique atmosphere and environment to help your employees develop their PCC skills using culinary team building.

The Team Building Process

Red Kitchen Foods teambuilding and change management experts will first obtain background information from the management team or HR to determine their needs so that the team building can be customized for the group and participants. Most events will be 1-2 hrs.

The process begins with an introduction of the facilitators and participants. After introductions:

- Participants will be divided into Teams (unless previously assigned)
- Teams will participate in a team-building warm-up exercise
- Teams will receive any presentations, team-building exercise and handouts
- Teams will have a question-answer session to ensure proper understanding of the teambuilding exercise
- Teams will be provided some instruction on basic cooking techniques, knife skills, and safety and sanitation as needed
- Teams will then begin the FUN!
- Judging and tasting of products or meals
- Winning Teams recipe or meal featured in a RKF blog
- Team wrap up for sharing process and insights

Team Building Examples

- Develop and Customize your own "sauce". **Take it home and enjoy!**
 - ⇒ BBQ
 - ⇒ Steak
 - ⇒ Condiment
- Develop and Customize your own "seasoning". **Take it home and enjoy!**
 - ⇒ Rubs
 - ⇒ Seasoned Salts
 - ⇒ Specialty Seasonings

Cooking: Create your menus, have them judged, then enjoy eating your creations together! Do a Kabob or Salsa Challenge!

- Heat (where kitchens are available) and Non-Heat menus
 - ⇒ Appetizers
 - ⇒ Salads
 - ⇒ Entrees
 - ⇒ Create Your Own Menu