



PrueLeith

Culinary Institute

PRUE LEITH TEAM BUILDING EVENTS

Food brings people together and so much more when they prepare it themselves. Prue Leith Culinary Institute's team buildings are not just fun cooking events but are structured in such a way that everyone also learns a bit more about the fascinating ingredients and environment of a professional chef.

For all teambuilding's groups are divided into three areas of the kitchen and given different dishes to prepare (as per the chosen menu) with the help of the Culinary Institute chefs and students.

A minimum of 15 people and a maximum of 30 people can be accommodated for a team building event.

About two and a half hours should be allowed for cooking before lunch or dinner will be served. Please note as the blades are a bit longer and the flames a bit higher in an industrial kitchen, we do not allow for alcohol to be consumed in the kitchens and we recommend comfortable shoes, and that the hair is out of the face (and the food!). Aprons can be supplied by the client or purchased from Prue Leith.

TEAM BUILDING PACKAGES

OPTION 1:

KITCHENS OF THE WORLD @ R595.00 INCLUDES:

Arrival drink.

File with recipes as well as a briefing on the type of food and techniques.

Paper chef's hat

Lunch/dinner menu to be prepared.

Filter coffee & tea

Optional: Prue Leith butchers' aprons @ R180.00 each.

Please contact our restaurant manager for more information on the following options:

- MEDITERRANEAN KITCHEN
- NORTH AFRICAN KITCHEN
- MIDDLE EASTERN KITCHEN
- ITALIAN COUNTRY KITCHEN
- FRENCH COUNTRY KITCHEN
- MEXICAN KITCHEN

OPTION 2:

MASTER CHEF TEAM CHALLENGE @ R695.00 INCLUDES:

Arrival drink and canapés (choice of three)

File with recipes as well as a briefing on the type of food and techniques.

Paper chef's hat

Menu to be prepared

Plated dessert

Filter coffee & tea

Optional: Prue Leith butcher's aprons @ R180.00 each

JUDGING OF MASTER CHEF TEAM CHALLENGE

- The three teams will be judged according to taste and flavour and presentation of their preparations.
- Two judges will judge the success of the teams, one chef from Prue Leith Culinary Institute and another judge appointed by the client. (Both judges can be from Prue Leith as well.)
- Prizes for winning teams should be supplied by the client.