



PrueLeith

Culinary Institute

PRUE LEITH TEAMBUILDING EVENTS

Food brings people together and so much more when they prepare it themselves. Prue Leith Culinary Institute's teambuilding events 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 events 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 35 people can be accommodated for a teambuilding 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 @ R755.00

INCLUDES

- Arrival drink
- Recipe pack and introduction to the cuisine, dishes and core techniques
- Paper chef's hat
- Lunch/dinner menu prepared by the team
- Filter coffee & tea and flavoured waters

Optional: Prue Leith butchers' aprons @ R250.00 each. Please contact our restaurant manager for more information on the following options:

- East African kitchen
- West African kitchen
- Middle Eastern kitchen
- Italian kitchen
- Spanish kitchen
- Mexican kitchen

OPTION 2: MASTER CHEF TEAM CHALLENGE @ R845.00

INCLUDES:

- Arrival drink and a choice of three canapés
- Recipe pack and introduction to the dishes and core techniques
- Paper chef's hat
- Main course buffet prepared by the team
- Plated dessert prepared by Prue Leith chefs
- Filter coffee & tea and flavoured waters

Optional: Prue Leith butchers' aprons @ R250.00 each.

JUDGING OF MASTER CHEF TEAM CHALLENGE

- The three teams will be judged according to taste, flavour and presentation of their preparations.
- Two judges will judge the success of the teams, one chef from Prue Leith Restaurant and another judge appointed either by the client, or also a Prue Leith chef.
- Prizes for winning teams should be supplied by the client.