

TOP CHEF COOK OUTS

Based on the popular TV show but adapted to outdoor cooking methods.

Delegates are divided into teams prior to the event with a draw depicting a country they will represent at the challenge. The winning team members will receive a prize.

This event is supplementary to the venue (place where the event is happening) dinner or lunch menu thus the teams only preparing the main meat/fish/chicken dish and venue providing the ready to eat side dishes, salads and dessert.

Alternatively teams compete in a potjiekos competition.

All the prepared dishes will be served on the main buffet to all team members once the judging has been completed.

Time required: Minimum 3 hours

Outcomes: Communication, teamwork, problem solving, fun

Typical sequence of events:

- Arrival and briefing by facilitator (5 min)
- Teams to appoint team leader who receives a chef's hat
- Find voucher to claim ingredients from pantry by means of cryptic clue and a GPS (15 min)
- Claim ingredients and do menu planning and work delegation at each work station, (1 hr)
- Food preparation and completion by means of open fires (braaiers)
- Judges presentation and tasting
- Enjoy and taste team food
- Announcement of winner

Judging criteria:

- 30 % Presentation of plated food in theme context
- 20 % Tasting of the presented food
- 20 % Planning, time management and working methods
- 20 % Team identity, spirit & entertainment value
- 10 % Additional efforts: i.e. pre-sourcing of typical drink to go with food/country etc.



Judges can be VIP's from company, facilitator and/or any nominee by client.